Alto-Shaam

PRODUCT CATALOG

ALTO-SHAAM®

THE ALTO-SHAAM® STORY

THE COMPANY

Alto-Shaam's corporate headquarters, worldwide manufacturing facility, Culinary Institute and Technical Institute are based in Menomonee Falls, Wisconsin, USA. For more than half a century, Alto-Shaam has been a recognized leader and innovator in the global commercial foodservice equipment industry. With a core business in primary cooking equipment, Alto-Shaam is also the industry leader in providing integrated food production systems for cook/chill, banqueting and retherm applications. Currently, Alto-Shaam has international offices in Canada, France, Germany, Singapore, Italy, and China.

ADVANTAGES OF ALTO-SHAAM TECHNOLOGY

The technology that made us known, Halo Heat, achieves remarkably even cooking and holding temperatures by using a thermostatically-controlled low-density thermal cable wrapped around the walls of the equipment.

This innovative way of cooking retains more natural product moisture, less product waste and greater yield than traditional cooking methods. Today, time is an underestimated factor in food production, but both kitchen time and organization can be optimized with Alto-Shaam's Halo Heat.

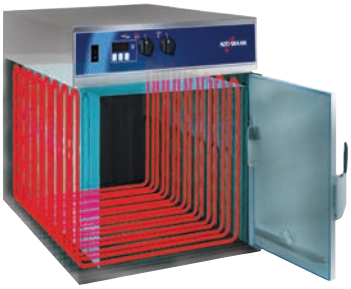
ECOSMART

ecosmart®

Our EcoSmart equipment is proof of our commitment to help our customers drive down ownership costs and protect the environment with energy-efficient, eco-friendly products. So, you can be confident that the company you turn to for unsurpassed quality is also leading the way in solutions that help you keep rising energy costs under control.

Look for our EcoSmart logo on equipment that has been engineered to save operational costs in electrical power consumption to help add to your bottom line.

HALO HEAT®



HALO HEAT CABLE

ALTO-SHAAM CULINARY INSTITUTE

CULINARY RESOURCES

Alto-Shaam's commitment to quality goes beyond a wide range of outstanding equipment. Educational and culinary training seminars are offered to all segments of the foodservice industry in the Alto-Shaam Culinary Institute as well as our global network of demonstration kitchens. From basic to advanced cooking techniques and technologies, Alto-Shaam is committed to providing our customers with viable and cost-effective solutions and World Class resources.

ALTO-SHAAM® FASTEAM

TECHNICAL RESOURCES

Alto-Shaam's commitment to customer satisfaction doesn't stop at just manufacturing the highest quality equipment available in the marketplace. Through an ongoing commitment to education and training, the Alto-Shaam Fast Team provides our global service network with all of the technology, tools and experience to support our products throughout the world. We are at your service.

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CT EXPRESS™
CTX4-10E BOILER-FREE
CTX4-10EVH VENTLESS HOOD

- Place the CT Express nearly anywhere: counter tops, under counter, or stacked over another CT Express.
- Intuitive control is fully operable from the touch screen.
- Electronic diagnostic program for service assistance.

ExpressTouch™ Control

- Includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish.

Simple Control

- Includes single-speed motor.

OPTIONS & ACCESSORIES:

- Single-point temperature probe
- CombiClean® program
- Panel color choices
- Left-hand door swing
- Hand held spray hose
- HACCP data access (ExpressTouch only)
- Broiler element (browning bar)
- Smoker option (CTX4-10E only)

CTX4-10EVH SHOWN WITH OPTIONAL HAND HELD SPRAY HOSE

CTX4-10E SHOWN WITH OPTIONAL COLOR FINISH

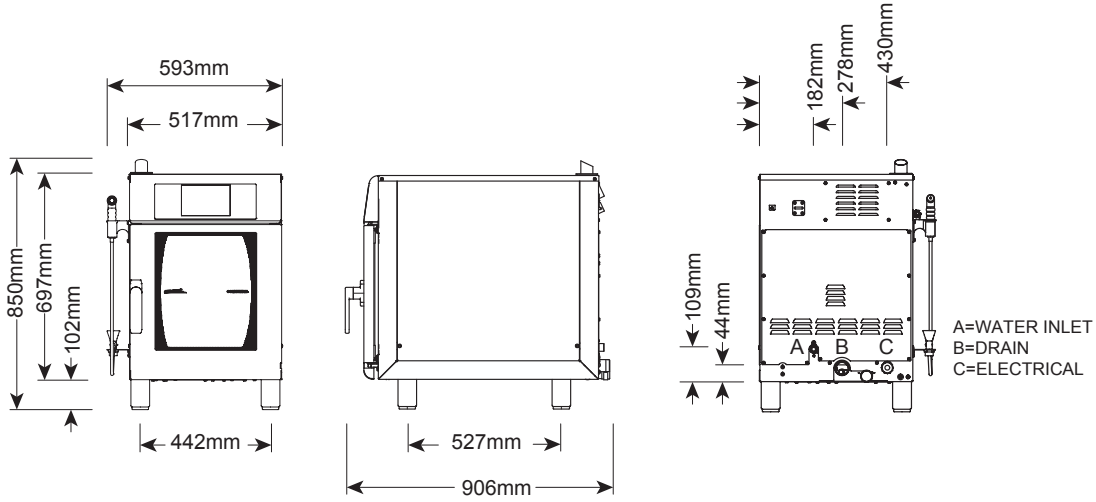
TECHNICAL DATA

CTX4-10E:

Electrical:	380-415 V; 3PH; 50/60 Hz; 7.48 kW max.
Exterior Dimensions:	H 850mm x W 517mm x D 906mm
Product Capacity:	5 x GN 1/1 x 65mm, 10 x GN 1/1 x 20mm
Weight:	82kg net; 141kg ship

CTX4-10EVH:

Electrical:	380-415 V; 3PH; 50/60 Hz; 7.67 kW max
Exterior Dimensions:	H 1156mm x W 527mm x D 960mm
Product Capacity:	5 x GN 1/1 x 65mm, 10 x GN 1/1 x 20mm
Weight:	118kg net; 188kg ship



CT EXPRESS™

CTX4-10EC BOILER FREE WITH CATALYTIC CONVERTER

- Ventless system: Integrated catalytic converter "scrubs" the airstream for normal odor and grease-laden by-products from the cooking process.
- Intuitive control is fully operable from the touch screen.
- Electronic diagnostic program for service assistance.

ExpressTouch™ Control

- Includes two-speed motor, retherm mode, moisture injection, 6 browning levels, reduced energy levels, steam venting, delayed start time, shelf timer, USB port, and software operation in English, French, German, Korean, Mandarin, Russian, and Spanish.

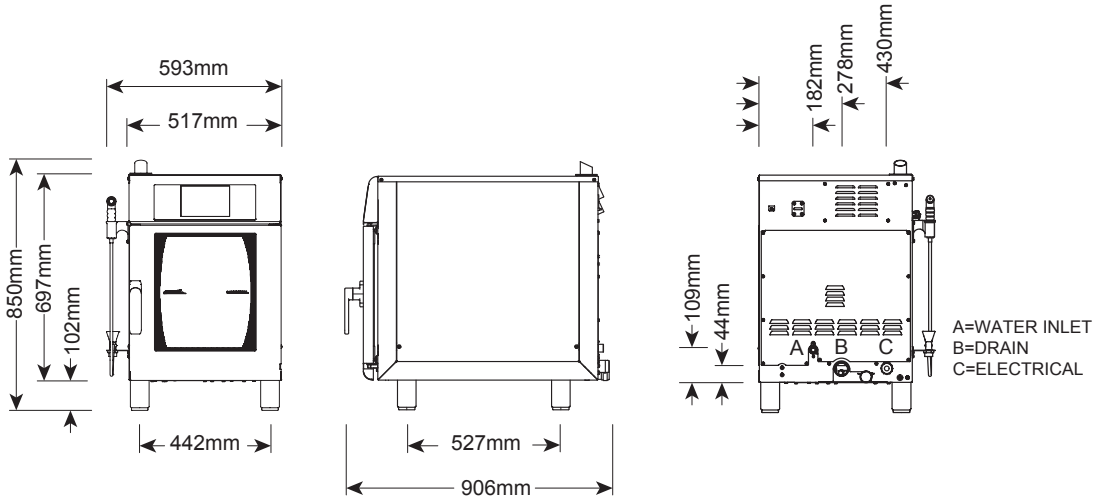
OPTIONS & ACCESSORIES:

- Single-point temperature probe
- CombiClean® program
- Panel color choices
- Left-hand door swing
- Hand held spray hose
- HACCP data access (ExpressTouch only)
- Broiler element (browning bar)

TECHNICAL DATA

CTX4-10EC:

Electrical:	380-415 V; 3PH; 50/60 Hz; 7.75 kW max
Exterior Dimensions:	H 850mm x W 517mm x D 906mm
Product Capacity:	5 x GN 1/1 x 65mm or 10 x GN 1/1 x 20mm
Weight:	82kg net; 141kg ship



CT PROFORMANCE™

CTP6-10E ELECTRIC

CTP6-10G GAS

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. **No-cost option on electric models*
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

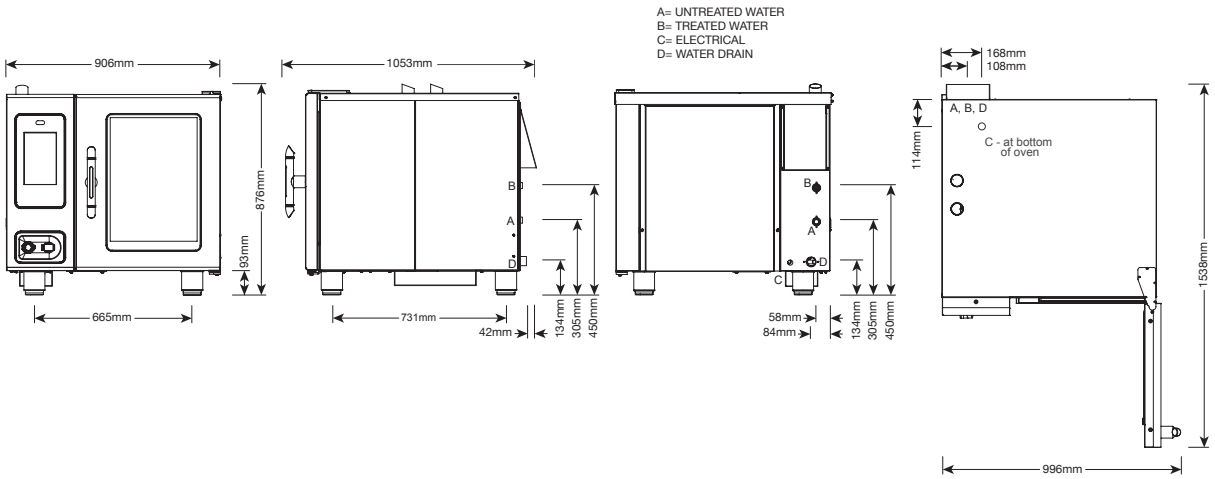
OPTIONS & ACCESSORIES:

- Stainless steel stands
- Smoking feature - including one-step cold smoking
- Recessed door
- Hard-wired, multi-point core temperature probe
- Automatic grease collection
- CombiHood PLUS™ Ventless Hood
  (Hood dimensions: H 417mm x W 910mm x D 978mm)

CTP6-10E SHOWN WITH OPTIONAL STAND

TECHNICAL DATA

Electrical CTP6-10E:	380-415 V; 3PH; 50 Hz ECO (standard): 9.0-10.5 kW PROPower (option): 10.3-12.3 kW 440-480 V; 3PH; 60 Hz ECO (standard): 9.1-10.5 kW PROPower (option): 10.4-12.3 kW
Electrical CTP6-10G:	380-415 V; 3PH; 50 Hz; 1.0 kW 48,000 BTU/hr
Exterior Dimensions:	H 876mm x W 906mm x D 1053mm
Product Capacity:	6 x GN 1/1 x 65mm
Weight:	238kg net; 260kg ship



CT PROFORMANCE™
CTP10-10E ELECTRIC
CTP10-10G GAS

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. **No-cost option on electric models*
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

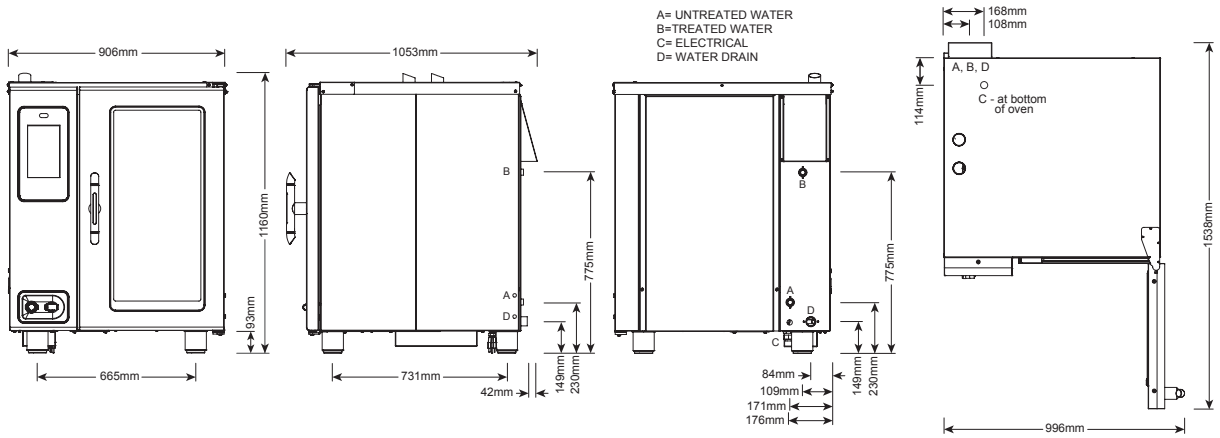
OPTIONS & ACCESSORIES:

- Stainless steel stands
- Smoking feature - including one-step cold smoking
- Recessed door
- Hard-wired, multi-point core temperature probe
- Automatic grease collection
- CombiHood PLUS™ Ventless Hood
  (Hood dimensions: H 417mm x W 910mm x D 978mm)

CTP10-10EVH SHOWN WITH OPTIONAL COMBIHOOD PLUS™

TECHNICAL DATA

Electrical CTP10-10E:	380-415 V; 3PH; 50 Hz ECO (standard): 16.2-18.9 kW PROPower (option): 18.6-22.1 kW 440-480 V; 3PH; 60 Hz ECO (standard): 16.2-18.9 kW PROPower (option): 18.6-22.1 kW
Electrical CTP10-10G:	380-415 V; 3PH; 50 Hz; 1.0 kW 80,000 BTU/hr
Exterior Dimensions:	H 1160mm x W 906mm x D 1053mm
Product Capacity:	10 x GN 1/1 x 65mm
Weight:	283kg net; 306kg ship



CT PROFORMANCE™

CTP7-20E ELECTRIC

CTP7-20G GAS

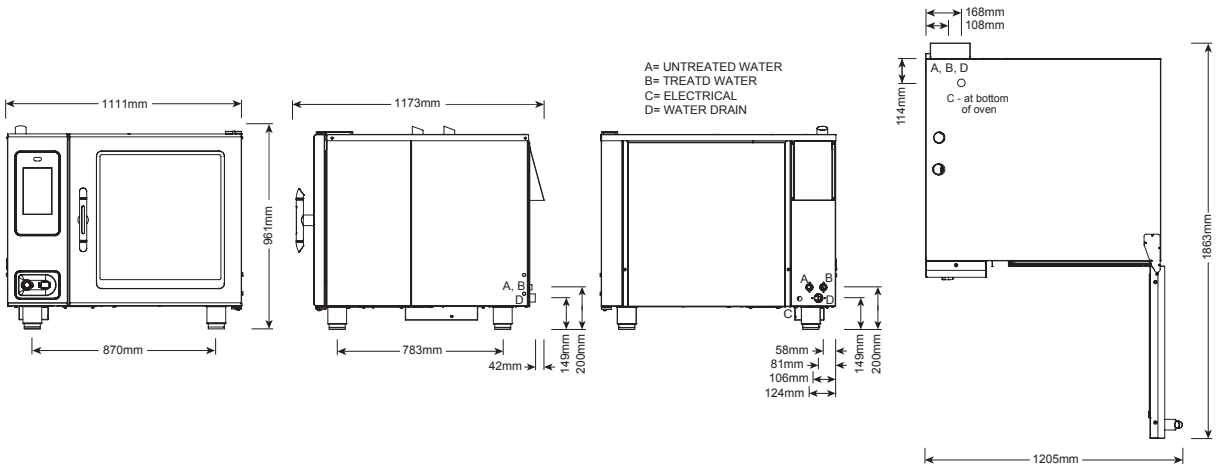
- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. **No-cost option on electric models*
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

OPTIONS & ACCESSORIES:

- Stainless steel stands
- Smoking feature - including one-step cold smoking
- Recessed door
- Hard-wired, multi-point core temperature probe
- Automatic grease collection
- CombiHood PLUS™ Ventless Hood
  (Hood dimensions: H 417mm x W 1115mm x D 1102mm)

TECHNICAL DATA

Electrical CTP7-20E:	380-415 V; 3PH; 50 Hz ECO (standard): 18.7-21.9 kW PROPower (option): 21.4-25.5 kW 440-480 V; 3PH; 60 Hz ECO (standard): 18.8-21.9 kW PROPower (option): 21.5-25.5 kW
Electrical CTP7-20G:	380-415 V; 3PH; 50 Hz; 1.0 kW 98,000 BTU/hr
Exterior Dimensions:	H 961mm x W 1111mm x D 1173mm
Product Capacity:	14 x GN 1/1 x 65 or 7 x GN 2/1 x 65
Weight:	308kg net; 327kg ship



CT PROFORMANCE™
CTP10-20E ELECTRIC
CTP10-20G GAS

- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. **No-cost option on electric models*
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

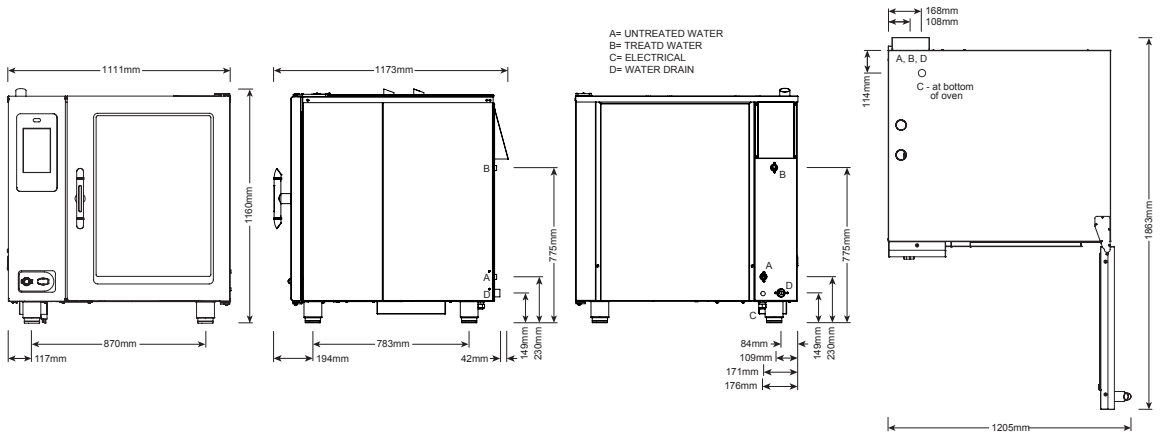
OPTIONS & ACCESSORIES:

- Stainless steel stands
- Smoking feature - including one-step cold smoking
- Recessed door
- Hard-wired, multi-point core temperature probe
- Automatic grease collection
- CombiHood PLUS™ Ventless Hood
  (Hood dimensions: H 417mm x W 1115mm x D 1102mm)

CTP10-20E SHOWN WITH OPTIONAL STAND

TECHNICAL DATA

Electrical CTP10-20E:	380-415 V; 3PH; 50 Hz ECO (standard): 28.2-33 kW PROPower (option): 28.3-33 kW 440-480 V; 3PH; 60 Hz ECO (standard): 32.3-38.5 kW PROPower (option): 32.4-38.5 kW
Electrical CTP10-20G:	380-415 V; 3PH; 50 Hz; 1.0 kW 133,000 BTU/hr
Exterior Dimensions:	H 1160mm x W 1111mm x D 1173mm
Product Capacity:	20 x GN 1/1 x 65mm or 10 x GN 2/1 x 65mm
Weight:	345kg net; 363kg ship



CT PROFORMANCE™
CTP20-10E ELECTRIC
CTP20-10G GAS

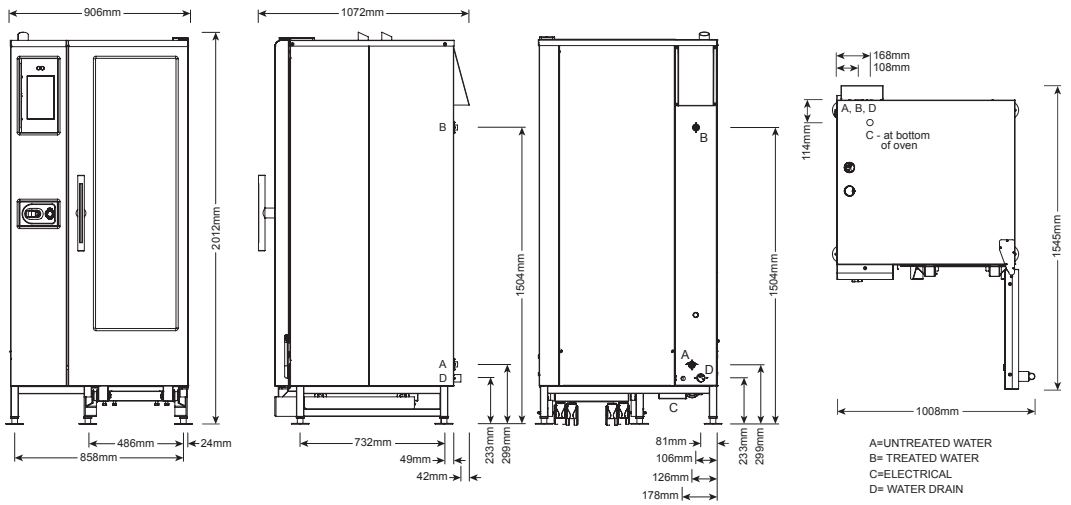
- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. **No-cost option on electric models*
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

OPTIONS & ACCESSORIES:

- Smoking feature - including one-step cold smoking
- Recessed door
- Hard-wired, multi-point core temperature probe
- Automatic grease collection

TECHNICAL DATA

Electrical CTP20-10E:	380-415 V; 3PH; 50 Hz ECO (standard): 32.3-37.8 kW PROPower (option): 37.1-44.2 kW 440-480 V; 3PH; 60 Hz ECO (standard): 32.4-37.8 kW PROPower (option): 37.2-44.2 kW
Electrical CTP20-10G:	380-415 V; 3PH; 50 Hz; 2.0 kW 160,000 BTU/hr
Exterior Dimensions:	H 2012mm x W 906mm x D 1072mm
Product Capacity:	20 x GN 1/1 x 65mm
Weight:	411kg net; 433kg ship



CT PROFORMANCE™
CTP20-20E ELECTRIC
CTP20-20G GAS

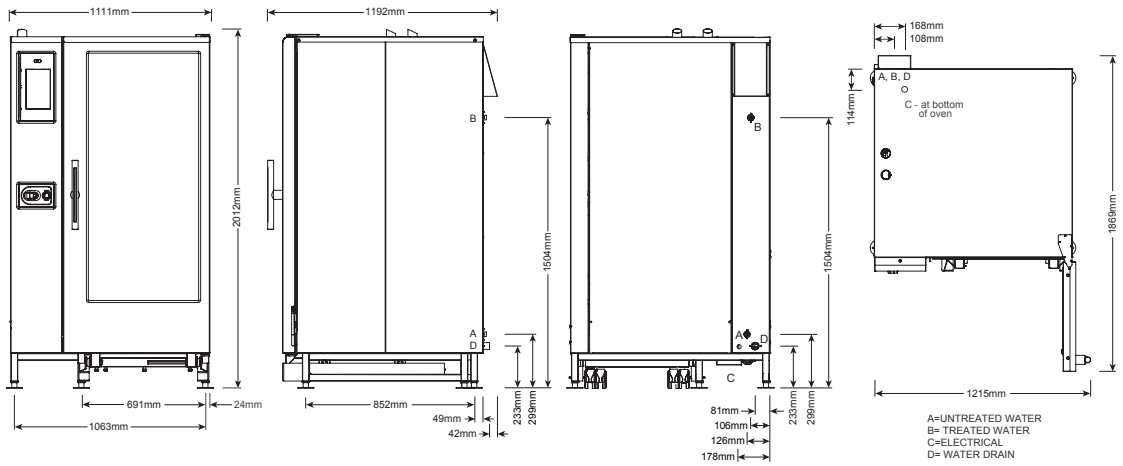
- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Four cooking modes:
  - » Steam - 30°C to 120°C
  - » Convection - 30°C to 300°C
  - » Combination - 100°C to 300°C
  - » Retherm - 120°C to 160°C
- Removable, single-point, quick-connect, core temperature product probe.
- Three power levels: reduced power, eco, and *PROpower™ [PATENT PENDING]. **No-cost option on electric models*
- Auto-detect USB for HACCP data access and recipe management and software updates.
- CombiClean PLUS™ fully automated cleaning.
- Auto-reversing fan with five different fan speeds.
- Zero Clearance system maximizes floor space utilization with features that carefully protect temperature sensitive components [PATENT PENDING].
- CT Classic™ units also available.

OPTIONS & ACCESSORIES:

- Smoking feature - including one-step cold smoking
- Recessed door
- Hard-wired, multi-point core temperature probe
- Automatic grease collection

TECHNICAL DATA

Electrical CTP20-20E:	380-415 V; 3PH; 50 Hz ECO (standard): 56.4-66 kW PROPower (option): 64.7-77 kW 440-480 V; 3PH; 60 Hz ECO (standard): 56.5-66 kW PROPower (option): 64.8-77 kW
Electrical CTP20-20G:	380-415 V; 3PH; 50 Hz; 2.0 kW 266,000 BTU/hr
Exterior Dimensions:	H 2012mm x W 1111mm x D 1192mm
Product Capacity:	40 x GN 1/1 x 65mm or 20 x GN 1/1 x 65mm
Weight:	499kg net; 522kg ship



LOW TEMPERATURE COOK & HOLD OVENS

300-TH/III

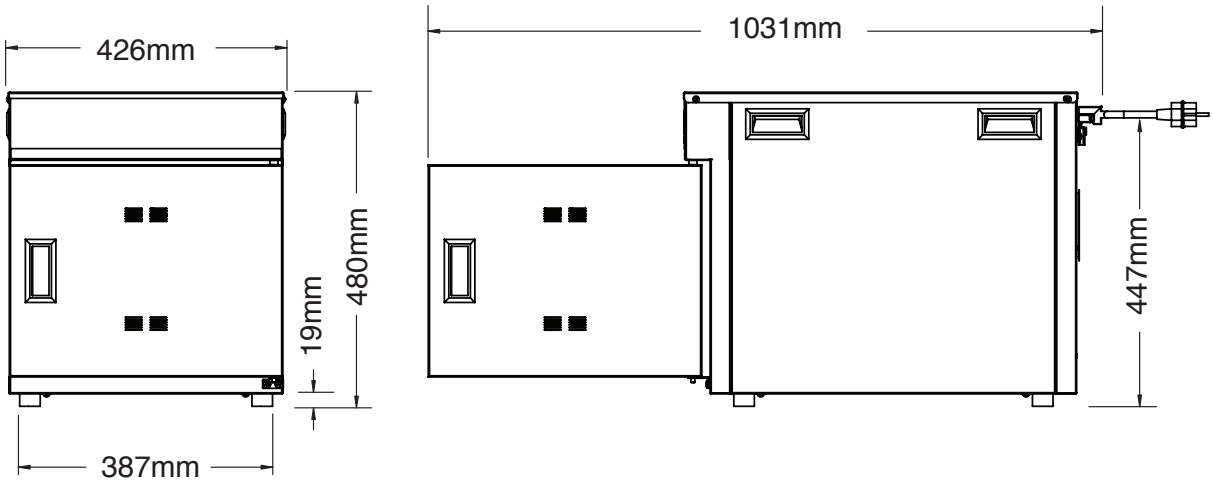
- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- No oven hoods or outside venting required.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 91°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Programmable with 8 preset buttons.
- Includes two (2) wire shelves and one (1) drip pan with drain.
- Four (4) carrying handles.
- Holds up to three (3) GN 1/1 x 65mm pans.
- Stackable design.

OPTIONS & ACCESSORIES:

- Casters (76mm)
- HACCP data access

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 0.62 kW; with cord & plug
Exterior Dimensions:	H 480mm x W 426mm x D 643mm
Interior Dimensions:	H 305mm x W 348mm x D 546mm
Product Capacity:	16kg maximum
Weight:	31kg net; 59kg ship



Lifetime Warranty

On all Cook and Hold heating elements (EXCLUDES LABOR).

LOW TEMPERATURE COOK & HOLD OVENS

500-TH/III

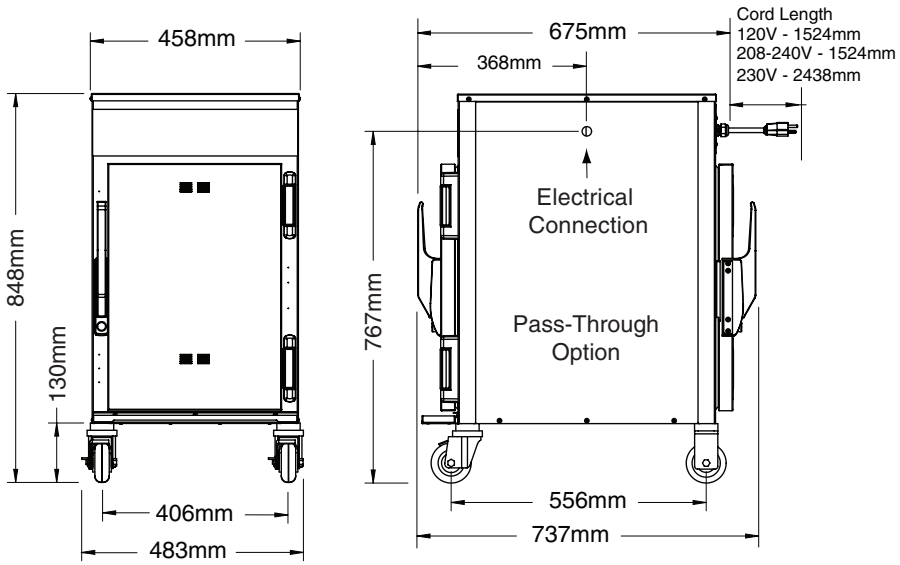
- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- No oven hoods or outside venting required.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 91°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Programmable with 8 preset buttons.
- Includes two (2) wire shelves and one (1) drip pan with drain.
- Casters are included.
- Holds up to four (4) GN 1/1 x 65mm pans.
- Stackable design.

OPTIONS & ACCESSORIES:

- Legs (152mm)
- Bumper assembly, full-perimeter rubber
- Window door
- HACCP data access
- Simple control (500-TH-II)

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.8 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 458mm x D 675mm
With Casters:	H 848mm (89mm casters)
Interior Dimensions:	H 509mm x W 365mm x D 546mm
Product Capacity:	18kg maximum
Weight:	64kg net; 82kg ship



Lifetime Warranty

On all Cook and Hold heating elements (EXCLUDES LABOR).

LOW TEMPERATURE COOK & HOLD OVENS

750-TH/III

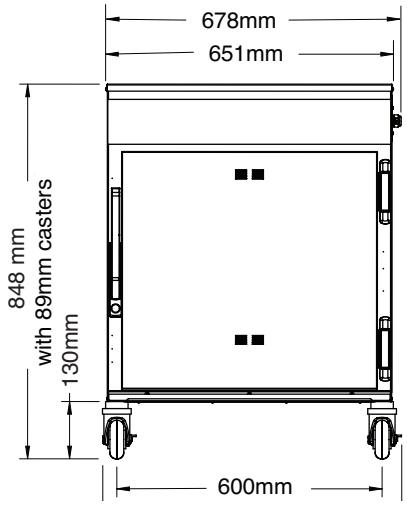
- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- No oven hoods or outside venting required.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 90°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Programmable with 8 preset buttons.
- Includes three (3) wire shelves and one (1) drip pan with drain.
- Casters are included.
- Holds up to ten (10) GN 1/1 x 65mm pans.
- Stackable design.

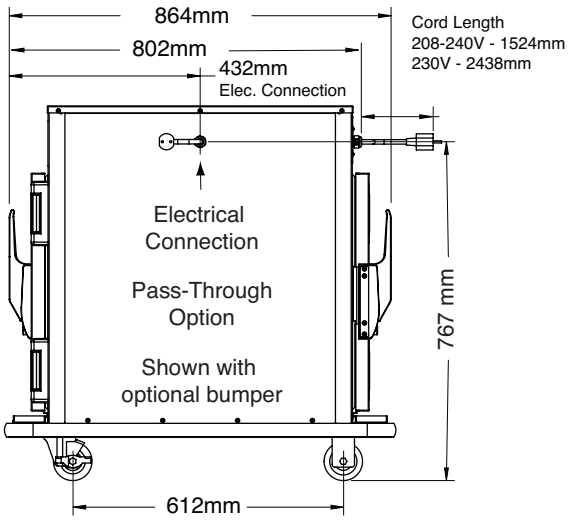
OPTIONS & ACCESSORIES:

- Legs (152mm)
- Bumper assembly, full-perimeter rubber
- Window door
- HACCP data access
- Simple control (750-TH-II)

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.8 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 651mm x D 802mm
With Casters:	H 848mm (89mm casters)
Interior Dimensions:	H 510mm x W 559mm x D 673mm
Product Capacity:	45kg maximum
Weight:	87kg net; 117kg ship





Lifetime Warranty

On all Cook and Hold heating elements (EXCLUDES LABOR).

LOW TEMPERATURE COOK & HOLD OVENS

1200-TH/III

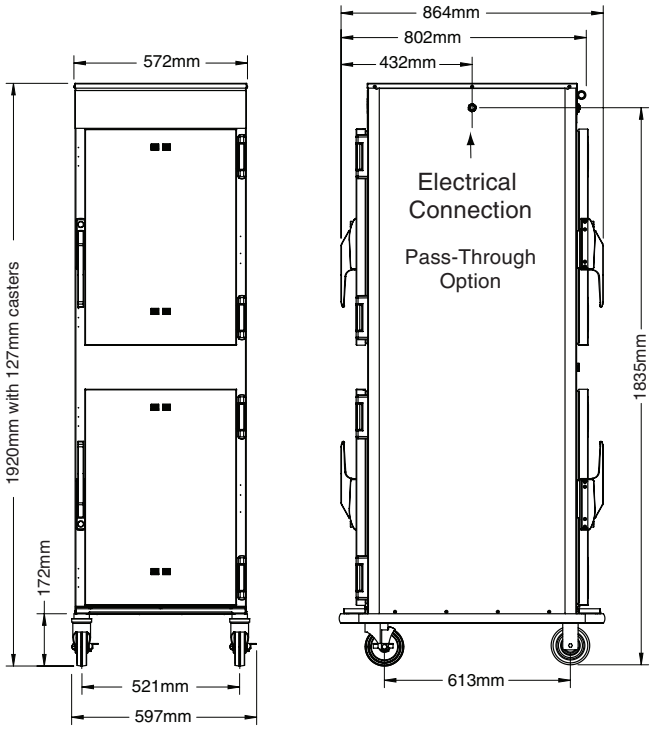
- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- No oven hoods or outside venting required.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 90°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Dual cavity.
- Programmable with 8 preset buttons.
- Includes three (3) wire shelves and one (1) drip pan with drain per compartment.
- Casters are included.
- Holds up to four (4) GN 1/1 x 65mm pans per compartment.

OPTIONS & ACCESSORIES:

- Legs (152mm)
- Bumper assembly, full-perimeter rubber
- Window door
- HACCP data access
- Simple control (1000-TH-I)

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 6.6 kW or 380-415 V; 3PH; 50/60 Hz; 6.0 kW
Exterior Dimensions:	H 1748mm x W 572mm x D802mm
With Casters:	H 1920mm (127mm casters)
Interior Dimensions:	H 683mm x W 479mm x D 673mm per compartment
Product Capacity:	54kg maximum per compartment
Weight:	176kg net; 196kg ship



Lifetime Warranty

On all Cook and Hold heating elements (EXCLUDES LABOR).

767-SK/III

- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Hot or cold smoke.
- Smokes with real wood chips.
- Low energy consumption.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 90°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Casters are included.
- Programmable with 8 preset buttons.
- Includes three (3) wire shelves and one (1) drip pan with drain.
- Holds up to nine (9) GN 1/1 x 65mm pans or five (5) GN 2/1 x 65mm.

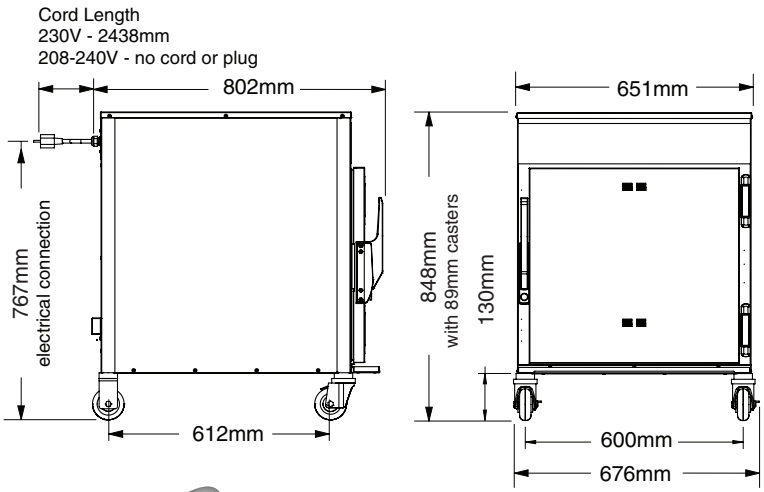
OPTIONS & ACCESSORIES:

- Legs (152mm)
- Bumper assembly, full-perimeter rubber
- Choice of wood chips for smoking (Hickory, Maple, Cherry, Apple)
- Window door
- HACCP data access
- Choice of color finish
- Simple control (767-SK)

SHOWN WITH OPTIONAL WINDOW DOOR

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 3.1 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 651mm x D 802mm
With Casters:	H 848mm (89mm casters)
Interior Dimensions:	H 510mm x W 559mm x D 673mm
Product Capacity:	45kg maximum
Weight:	86kg net; 128kg ship



Lifetime Warranty

On all Cook and Hold heating elements (EXCLUDES LABOR).

1767-SK/III

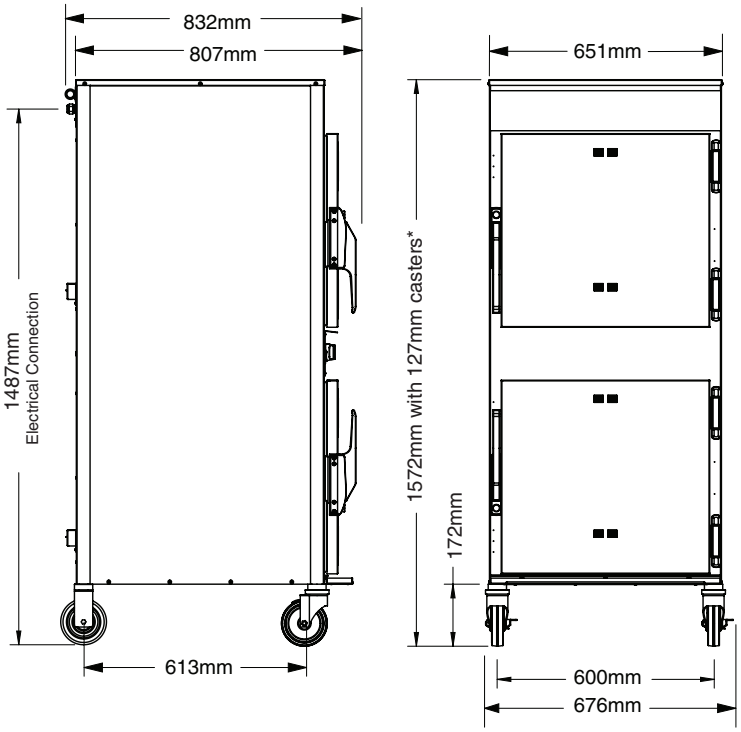
- Halo Heat®... a controlled, uniform heat source that gently cooks, holds, and surrounds food for better appearance, taste, and longer holding life.
- Hot or cold smoke.
- Smokes with real wood chips.
- Low energy consumption.
- Temperature Ranges:
  - » Cook - 93°C to 162°C
  - » Probe - 10°C to 90°C
  - » Hold - 15°C to 96°C
- Deluxe control with removable probe.
- Stainless steel construction.
- Dual cavity.
- Casters are included.
- Programmable with 8 preset buttons.
- Includes three (3) wire shelves and one (1) drip pan with drain per compartment.
- Holds up to nine (9) GN 1/1 x 65mm pans or five (5) GN 2/1 x 65mm per cavity.

OPTIONS & ACCESSORIES:

- Legs (152mm)
- Bumper assembly, full-perimeter rubber
- Choice of wood chips for smoking (Hickory, Maple, Cherry, Apple)
- Window door
- HACCP data access
- Choice of color finish
- Simple control (1767-SK)

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 6.2 kW or 380-415 V; 3PH; 50/60 Hz; 6.4 kW
Exterior Dimensions:	H 1400mm x W 651mm x D 832mm
With Casters:	H 1572mm (127mm casters)
Interior Dimensions:	H 510mm x W 559mm x D 673mm per compartment
Product Capacity:	45kg maximum per compartment
Weight:	163kg net; 204kg ship



Lifetime Warranty

On all Cook and Hold heating elements (EXCLUDES LABOR).

ROTISSERIE OVENS

AR-7E ELECTRIC

- Cook and hold in a single counter top rotisserie that features a combination of convection and radiant heat.
- Electronic control with digital display of times and temperatures.
- A choice of one or two cooking stages for an improved finished product.
- Temperature Ranges:
  - » Cook - 121°C to 218°C
  - » Hold - 60°C to 99°C
- Stainless steel construction.
- Double pane door with curved glass exterior adds style and reduces glass temperature.
- Easy cleaning.
- Includes seven (7) removable stainless steel angled skewers and a drip pan with drain.
- Includes legs.
- Stackable with another AR-7E, AR-7H holding cabinet, or with a ventless hood.

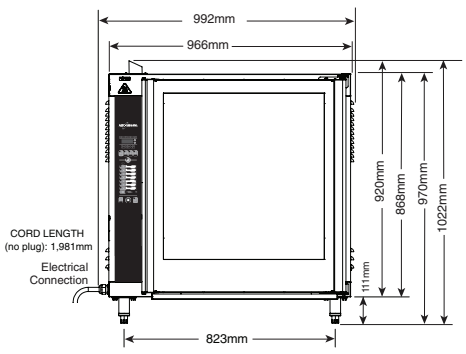
OPTIONS & ACCESSORIES:

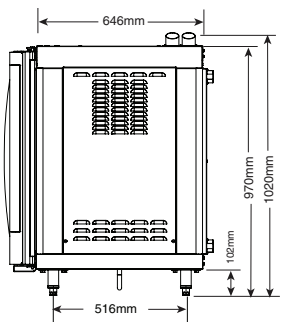
- Deluxe electronic programmable control with a seven (7) program memory for both the cooking and holding function.
- Choice of color finish
- Wire baskets
- Skewers (stainless steel piercing skewer, stainless steel turkey skewer, and teflon angled V spit)

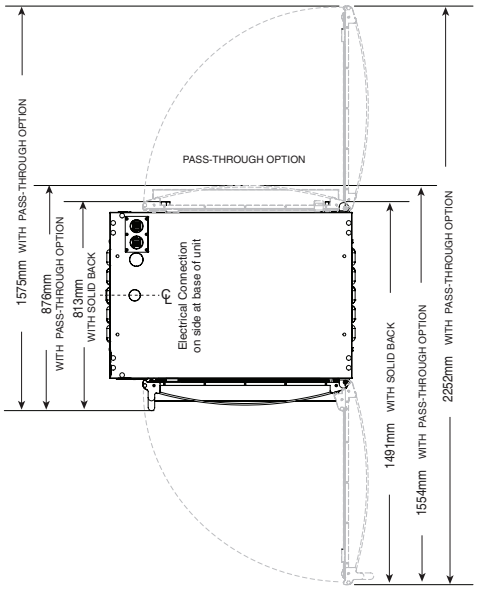
MODEL AR-7E SHOWN WITH OPTIONAL DELUXE CONTROL, DOUBLE PANE CURVED GLASS DOORS, OPTIONAL BURGUNDY COLOR FINISH AND NON-CONTROL SIDE PASS-THROUGH DOOR

TECHNICAL DATA

Electrical:	380-415 V; 3PH; 50/60 Hz; 8.8 kW
Fuse Protection:	32A
Exterior Dimensions:	H 1020mm x W 992mm x D 813mm
With Feet:	H 918mm (102mm legs)
Product Capacity:	28 chickens (7 skewers or 7 baskets)
Weight:	164kg net; 245kg ship







ROTISSERIE OVENS

AR-7EVH WITH VENTLESS HOOD

- No oven hoods or outside venting required.
- Cook and hold in a single counter top rotisserie that features a combination of convection and radiant heat.
- Electronic control with digital display of times and temperatures.
- A choice of one or two cooking stages for an improved finished product.
- Temperature Ranges:
  - » Cook - 121°C to 218°C
  - » Hold - 60°C to 99°C
- Stainless steel construction.
- Double pane door with curved glass exterior adds style and reduces glass temperature.
- Easy cleaning.
- Includes seven (7) removable stainless steel angled skewers and a drip pan with drain.
- Includes legs.
- Stackable with an AR-7H holding cabinet.

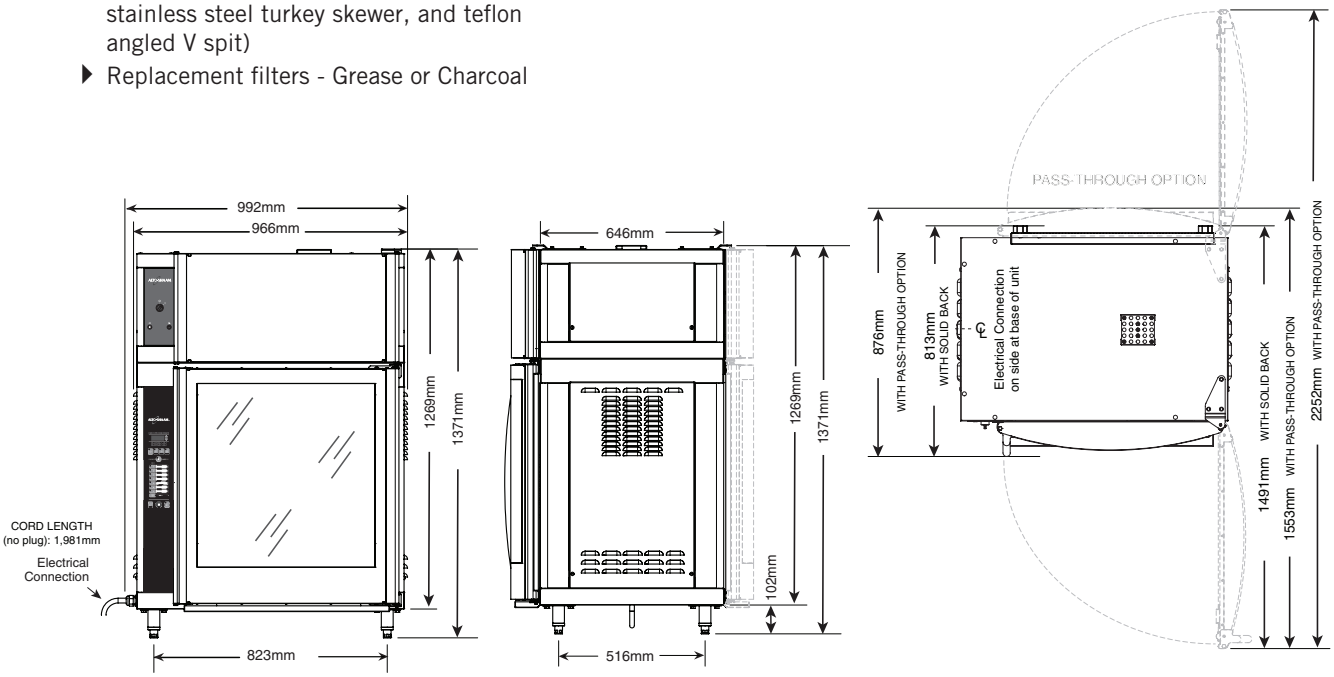
OPTIONS & ACCESSORIES:

- Deluxe electronic programmable control with a seven (7) program memory for both the cooking and holding function.
- Choice of color finish
- Wire baskets
- Skewers (stainless steel piercing skewer, stainless steel turkey skewer, and teflon angled V spit)
- Replacement filters - Grease or Charcoal

MODEL AR-7EVH SHOWN WITH STANDARD CONTROL, OPTIONAL DOUBLE PANE CURVED GLASS DOOR AND STANDARD STAINLESS STEEL FINISH

TECHNICAL DATA

Electrical:	380-415 V; 3PH; 50/60 Hz; 8.8 kW
Fuse Protection:	32A
Exterior Dimensions:	H 1371mm x W 992mm x D 813mm
Product Capacity:	28 chickens (7 skewers or 7 baskets)
Weight:	218kg net; 258kg ship



ROTISSERIE COMPANION
AR-7H

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Manual or electronic control.
- Adjustable thermostat, 16° to 93° C.
- Optional double pane door with curved glass exterior adds style.
- Stainless steel construction.
- Includes four (4) wire shelves.
- Four (4) casters; 2 rigid, 2 swivel (127mm).
- Stackable with another AR-7H holding cabinet, AR-7E Rotisserie Oven or with an AR-7EVH ventless hood.

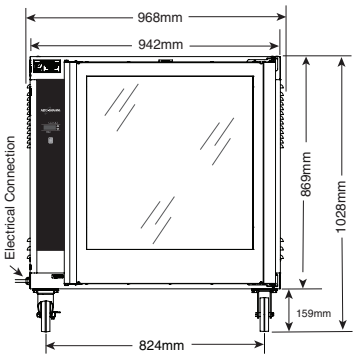
OPTIONS & ACCESSORIES:

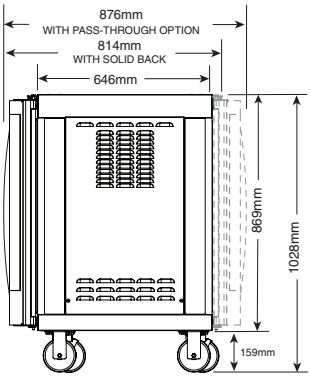
- Legs (152mm)
- Leg assembly with flanged feet (152mm)
- Choice of color finish

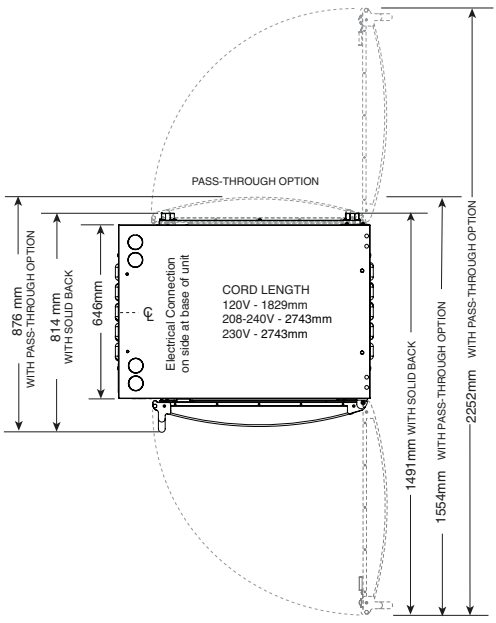
AR-7EVH ROTISSERIE OVER AR-7H COMPANION HOLDING CABINET

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.1 kW
Exterior Dimensions:	H 869mm x W 968mm x D 814mm
With Casters:	H 1028mm
Product Capacity:	24 chickens boats (6 per shelf)
Weight:	122kg net; 145kg ship







DRAWER WARMERS

500-3D
500-2D
500-1D

- Holds products such as meats, fish, potatoes, & rolls hot and ready to serve for several hours without the loss of quality.
- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Stainless steel construction.
- Drawers on slides with rollers for GN 1/1 pans.
- Product moisture is retained without adding water.
- Vented Drawers

OPTIONS & ACCESSORIES:

- Leg stand assembly (height - 171mm)
- Caster stand assembly, includes 2 rigid and 2 swivel (height - 171mm)

500-3D

500-2D

500-1D

TECHNICAL DATA

500-3D:

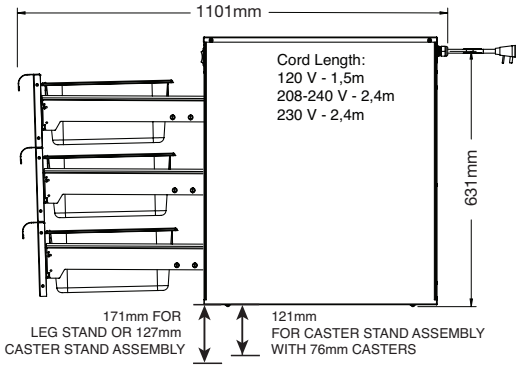
Electrical:	230 V; 1PH; 50Hz; 0.59 kW
Exterior Dimensions:	H 664mm x W 624mm x D 657mm
Weight:	68kg net; 75kg ship
Drawers:	Three (3)

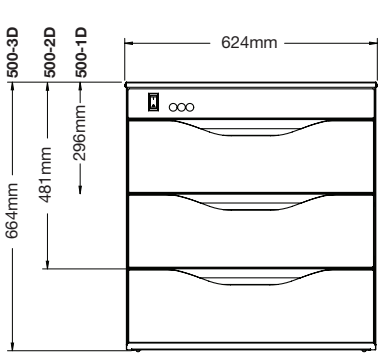
500-2D:

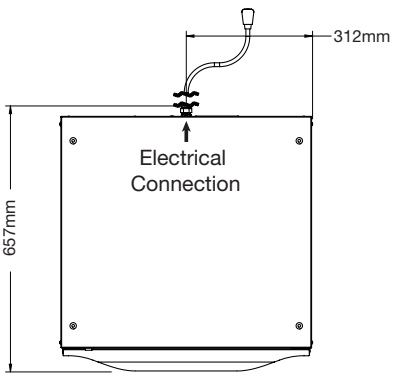
Electrical:	230 V; 1PH; 50Hz; 0.59 kW
Exterior Dimensions:	H 481mm x W 624mm x D 657mm
Weight:	52kg net; 57kg ship
Drawers:	Two (2)

500-1D:

Electrical:	230 V; 1PH; 50Hz; 0.59 kW
Exterior Dimensions:	H 296mm x W 624mm x D 657mm
Weight:	36kg net; 41kg ship
Drawers:	One (1)







DRAWER WARMERS

500-3DN
500-2DN
500-1DN

- Holds products such as meats, fish, potatoes, & rolls hot and ready to serve for several hours without the loss of quality.
- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Stainless steel construction.
- Drawers on slides with rollers for GN 1/1 pans.
- Product moisture is retained without adding water.
- Narrow footprint.
- Vented Drawers.

OPTIONS & ACCESSORIES:

- Leg stand assembly (height - 171mm)
- Caster stand assembly, includes 2 rigid and 2 swivel (height - 171mm)

500-3DN

500-2DN

500-1DN

TECHNICAL DATA

500-3DN:

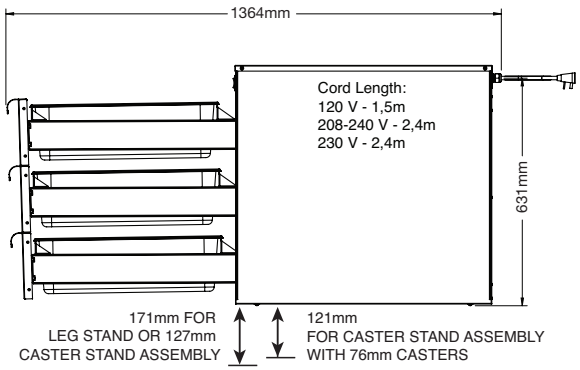
Electrical:	230 V; 1PH; 50Hz; 0.59kW
Exterior Dimensions:	H 664mm x W 423mm x D 792mm
Weight:	59kg net; 66kg ship
Drawers:	Three (3)

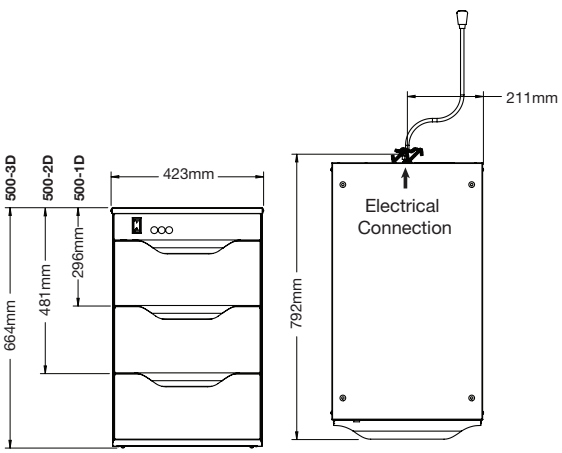
500-2DN:

Electrical:	230 V; 1PH; 50Hz; 0.59 kW
Exterior Dimensions:	H 481mm x W 423mm x D 792mm
Weight:	45kg net; 51kg ship
Drawers:	Two (2)

500-1DN:

Electrical:	230 V; 1PH; 50Hz; 0.59 kW
Exterior Dimensions:	H 296mm x W 423mm x D 792mm
Weight:	30kg net; 34kg ship
Drawers:	One (1)





300-S

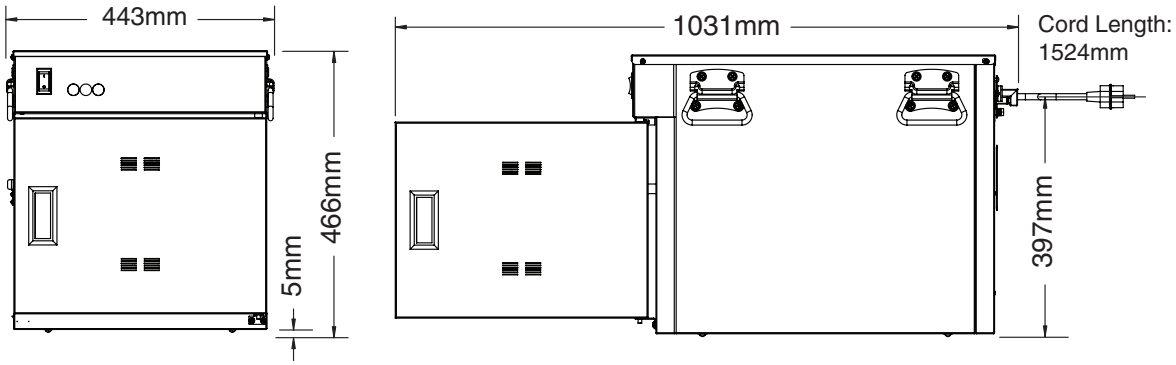
- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to three (3) GN 1/1 x 65mm pans.
- Four (4) carrying handles.
- Door latch.

OPTIONS & ACCESSORIES:

- Drip pan
- Stackable design

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 0.80 kW; with cord & plug
Exterior Dimensions:	H 466mm x W 443mm x D 645mm
Interior Dimensions:	H 305mm x W 348mm x D 546mm
Product Capacity:	16kg maximum
Weight:	29kg net; 57kg ship



500-S

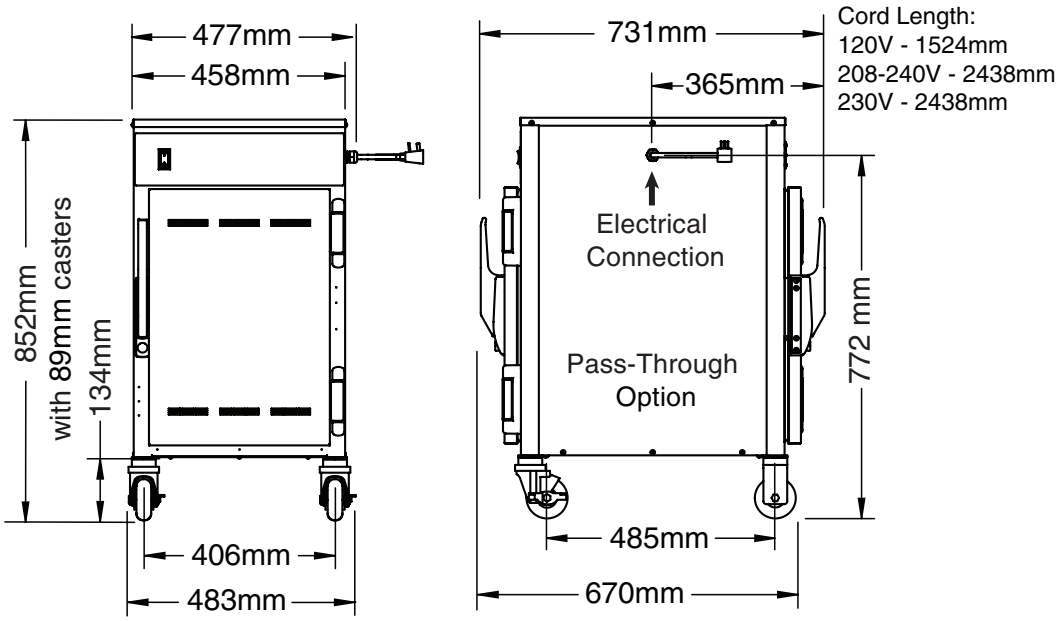
- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to six (6) GN 1/1 x 65mm pans.
- Can be stacked with CS-100 carving shelf and can be used for mobile service.
- Includes two (2) wire shelves.
- Four (4) casters; 2 rigid, 2 swivel (89mm).

OPTIONS & ACCESSORIES:

- Legs (152mm)
- Bumper assembly, full-perimeter rubber with casters
- Drip pan
- Deluxe control with probe
- Stackable designs
- Pass-through design

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 0.95 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 483mm x D 670mm
With Casters:	H 852mm (89mm casters)
Interior Dimensions:	H 507mm x W 362mm x D 546mm
Product Capacity:	27kg maximum
Weight:	47kg net; 79kg ship



HOLDING CABINETS

750-S

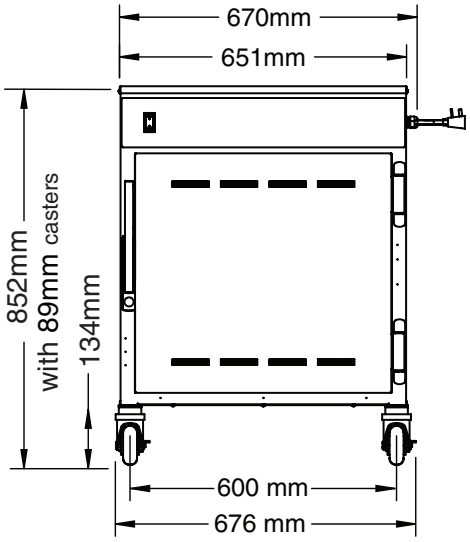
- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to ten (10) GN 1/1 x 65mm pans or five (5) GN 2/1 65mm pans.
- Can be stacked with CS-200 carving shelf and can be used for mobile service.
- Includes two (2) wire shelves.
- Four (4) casters; 2 rigid, 2 swivel (89mm).

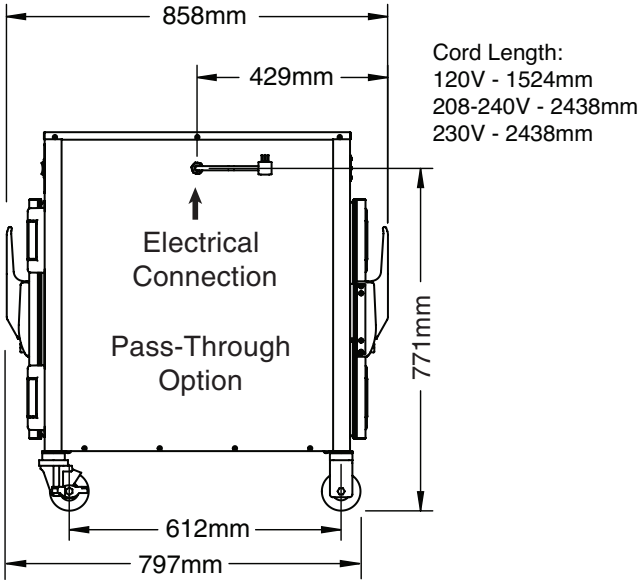
OPTIONS & ACCESSORIES:

- Legs (152mm)
- Bumper assembly, full-perimeter rubber with casters
- Drip pan
- Deluxe control with probe
- Stackable designs
- Pass-through design

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 1.0 kW; with cord & plug
Exterior Dimensions:	H 718mm x W 676mm x D 797mm
With Casters:	H 852mm (89mm casters)
Interior Dimensions:	H 507mm x W 556mm x D 673mm
Product Capacity:	54kg maximum
Weight:	71kg net; 103kg ship





HOLDING CABINETS

1200-S

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to sixteen (16) GN 1/1 x 65mm pans or eight (8) GN 2/1 x 65mm pans.
- Four (4) casters; 2 rigid, 2 swivel (127mm).

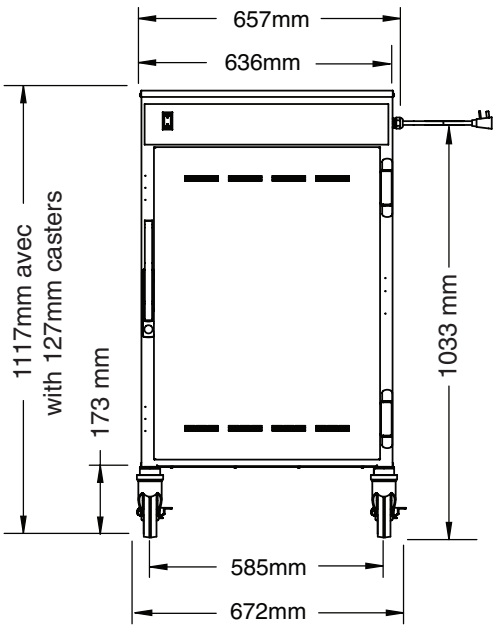
OPTIONS & ACCESSORIES:

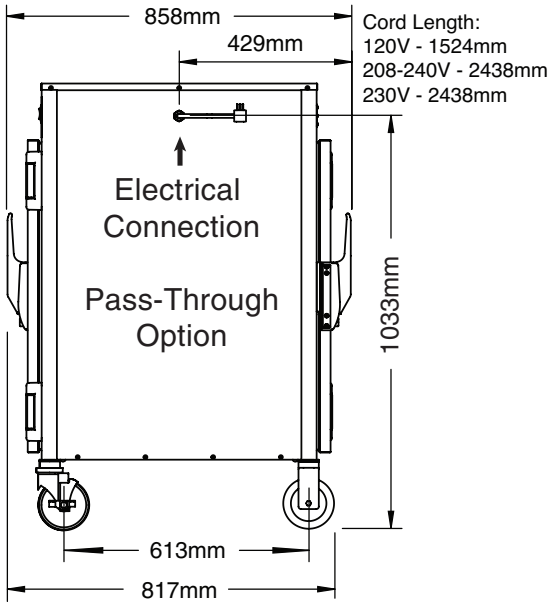
- Legs (152mm)
- Bumper assembly, full-perimeter rubber with casters
- Drip pan
- Deluxe control with probe
- Stackable designs
- Window door
- Pass-through design

SHOWN WITH OPTIONAL DELUXE CONTROL

TECHNICAL DATA

Electrical:	230 V; 1000W; 1PH; 50/60 Hz; 0.88 kW; with cord & plug 230 V; 2000W; 1PH; 50/60 Hz; 1.8 kW; with cord & plug
Exterior Dimensions:	H 944mm x W 672mm x D 817mm
With Casters:	H 1117mm (127mm casters)
Interior Dimensions:	H 730mm x W 541mm x D 673mm
Product Capacity:	87kg maximum
Weight:	81kg net; 102kg ship





1200-UP

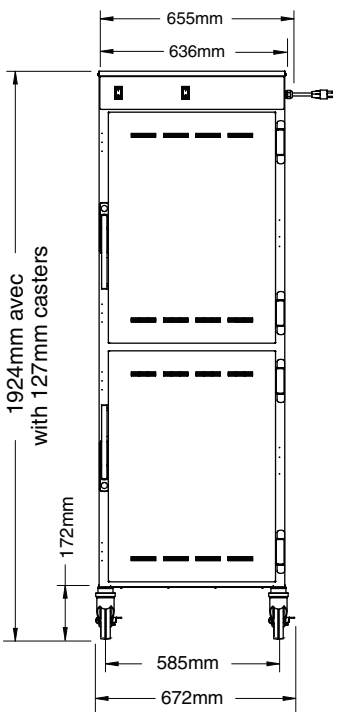
- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Low energy consumption.
- Temperature Ranges:
  - » Hold - 16°C to 93°C
- Simple control with digital display.
- Stainless steel construction.
- Holds up to sixteen (16) GN 1/1 x 65mm pans or eight (8) GN 2/1 x 65mm pans per compartment.
- Four (4) casters; 2 rigid, 2 swivel (127mm).

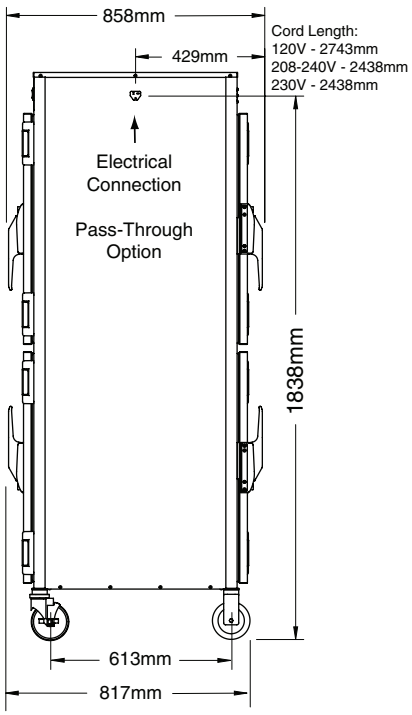
OPTIONS & ACCESSORIES:

- Legs (152mm)
- Bumper assembly, full-perimeter rubber with casters
- Deluxe control with probe
- Window door for each compartment
- Pass-through design

TECHNICAL DATA

Electrical:	230 V; 2000W; 1PH; 50/60 Hz; 1.8 kW; with cord & plug 230 V; 4000W; 1PH; 50/60 Hz; 3.5 kW; with cord & plug
Exterior Dimensions:	H 1797mm x W 672mm x D 817mm
With Casters:	H 1924mm (127mm casters)
Interior Dimensions:	H 730mm x W 541mm x D 673mm per compartment
Product Capacity:	87kg maximum per compartment
Weight:	151kg net; 178kg ship





COMPANION HOLDING CABINET WITH ROLL-IN CART
20-20MW, 20-20W

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Stainless steel construction.
- Adjustable electronic thermostat, 16° to 96° C.
- Digital display to monitor inside air temperature.
- Left-hand door hinging.

OPTIONS & ACCESSORIES:

- Roll-in pan cart or plate cart with four (4) casters; 2 rigid, 2 swivel (127mm). Roll-in cart is designed for maximum capacity and can be used with a 20-10 or 20-20 Combitherm® Oven (SPECIFY OVEN AT TIME OF ORDER).

20-20MW

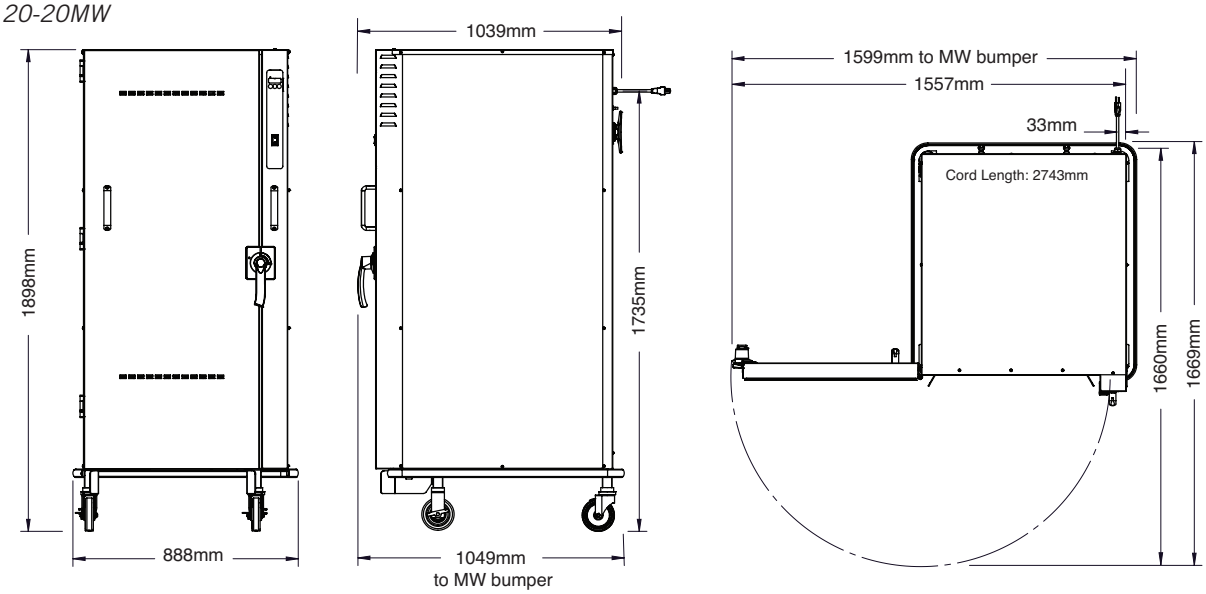
ROLL-IN PAN CART

ROLL-IN PLATE CART

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.6 kW
Exterior Dimensions	
20-20MW:	H 1898mm x W 888mm x D 1049mm with casters
20-20W:	H 1898mm x W 830mm x D 1039mm with legs
Interior Dimensions:	H 1505mm x W 614mm x D 846mm
Product Capacity:	20 GN 2/1 x 65mm or 40 GN 1/1 x 65mm
Weight:	190kg net; 244kg ship

20-20MW



BANQUET CARTS
1000-BQ2/96

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Provide hot, plated meal service for any size banquet.
- Stainless steel construction.
- Transport handles on each end of the cart.
- Adjustable electronic thermostat, 16° to 93° C.
- Digital display to monitor inside air temperature.
- One (1) compartment.
- Four (4) wire shelves included.
- Four (4) casters; 2 rigid, 2 swivel (152mm).
- Maximum capacity:
  - » 96 plates/24 carriers with 4 plates each (254mm)
  - » 64 plates/16 carriers with 4 plates each (324mm)

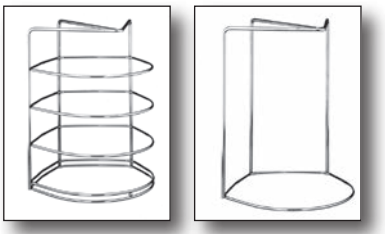
OPTIONS & ACCESSORIES:

- Uncovered "P" plate carriers (plate diameter – 197mm to 254mm)
- Covered "C" plate carriers (plate diameter – 197mm to 248mm)
- Uncovered "EP" plate carriers (plate diameter – 241mm to 318mm)
- Covered "EC" plate carriers (plate diameter – 241mm to 318mm)
- Split door

SHOWN WITH OPTIONAL SPLIT DOOR

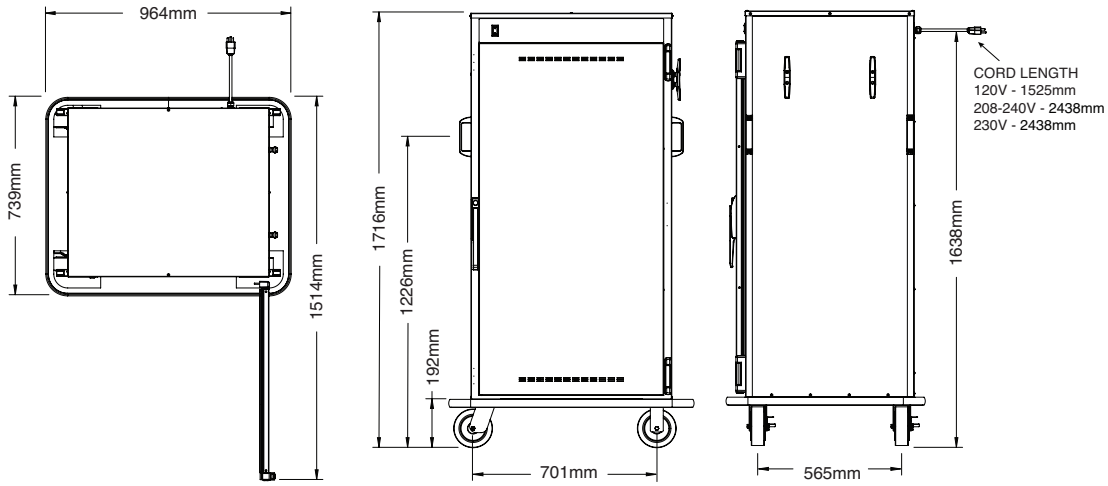
TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 1.5 kW; with cord & plug
Exterior Dimensions:	H 1716mm x W 964mm x D 739mm
Interior Dimensions:	H 1342mm x W 717mm x D 647mm
Weight:	146kg net; 188kg ship



UNCOVERED "P" PLATE CARRIERS

COVERED "C" PLATE CARRIERS



BANQUET CARTS
1000-BQ2/128

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Provide hot, plated meal service for any size banquet.
- Stainless steel construction.
- Transport handles on each end of the cart.
- Adjustable electronic thermostat, 16° to 93° C.
- Digital display to monitor inside air temperature.
- One (1) compartment.
- Four (4) wire shelves included.
- Four (4) casters; 2 rigid, 2 swivel (152mm).
- Maximum capacity:
  - » 128 plates/32 carriers with 4 plates each (254mm)
  - » 96 plates/24 carriers with 4 plates each (298mm)

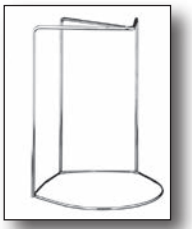
OPTIONS & ACCESSORIES:

- Uncovered "P" plate carriers (plate diameter – 197mm to 254mm)
- Covered "C" plate carriers (plate diameter – 197mm to 248mm)
- Uncovered "EP" plate carriers (plate diameter – 241mm to 318mm)
- Covered "EC" plate carriers (plate diameter – 241mm to 318mm)
- Split door

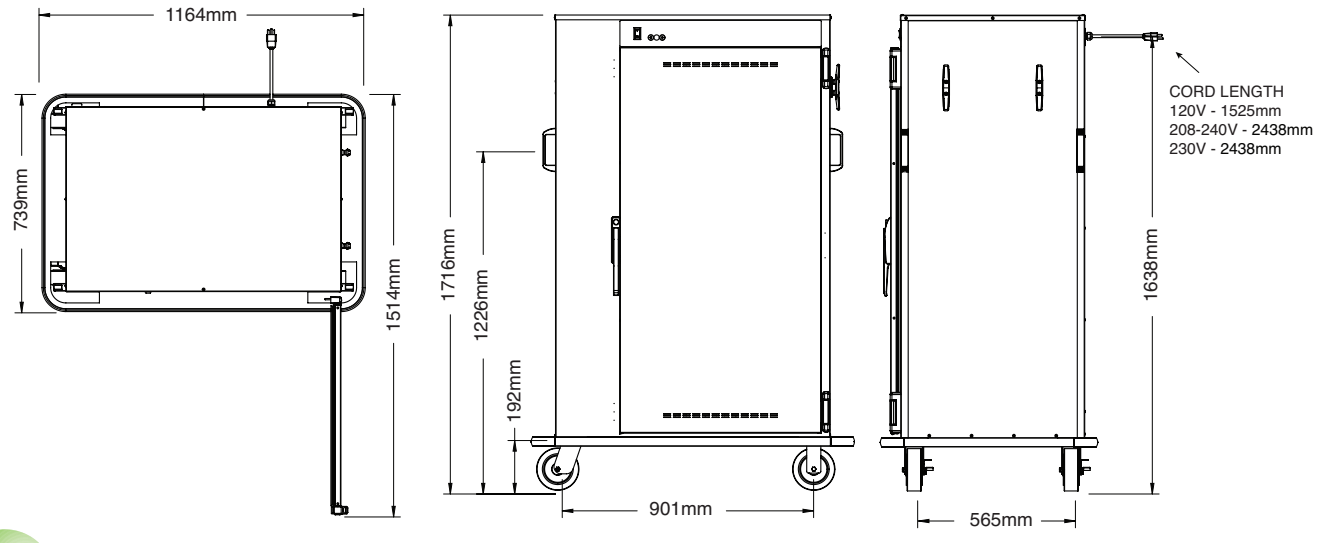
TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.0 kW; with cord & plug
Exterior Dimensions:	H 1716mm x W 1164mm x D 739mm
Interior Dimensions:	H 1342mm x W 917mm x D 647mm
Weight:	168kg net; 220kg ship

UNCOVERED "P" PLATE CARRIERS



COVERED "C" PLATE CARRIERS



BANQUET CARTS
1000-BQ2/192

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Provide hot, plated meal service for any size banquet.
- Stainless steel construction.
- Transport handles on each end of the cart.
- Adjustable electronic thermostat, 16° to 93° C.
- Digital display to monitor inside air temperature.
- Two (2) compartments.
- Eight (8) wire shelves included.
- Six (6) casters; 2 rigid, 4 swivel (152mm).
- Maximum capacity:
  - » 192 plates/48 carriers with 4 plates each (254mm)
  - » 128 plates/32 carriers with 4 plates each (324mm)

OPTIONS & ACCESSORIES:

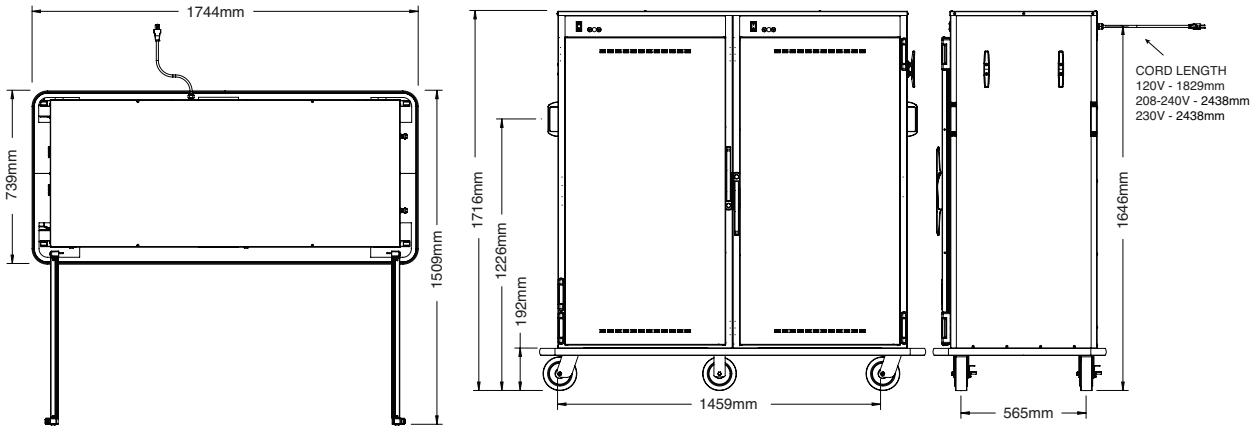
- Uncovered "P" plate carriers (plate diameter – 197mm to 254mm)
- Covered "C" plate carriers (plate diameter – 197mm to 248mm)
- Uncovered "EP" plate carriers (plate diameter – 241mm to 318mm)
- Covered "EC" plate carriers (plate diameter – 241mm to 318mm)
- Split door

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 3.0 kW; with cord & plug
Exterior Dimensions:	H 1716mm x W 1744mm x D 739mm
Interior Dimensions:	H 1342mm x W 717mm x D 647mm Per door opening
Weight:	280kg net; 340kg ship

UNCOVERED "P" PLATE CARRIERS

COVERED "C" PLATE CARRIERS



FULL SERVICE DISPLAY CASE
ED2-48 & ED2SYS-48
ED2-72 & ED2SYS-72
ED2-96 & ED2SYS-96

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Displays hot food without condensation on glass.
- Exterior operator side cutting board.
- Standard black, painted end panel frames.
- ED2-60 (width 1524mm) also available. Consult the factory for details.

OPTIONS & ACCESSORIES:

- Customer self-service openings

ED2-48/P; ED2-72/P	1202mm (48) or 1811mm (72) self-service opening across full length of case front
ED2-72/PL; ED2-96/PL	603mm self-service opening on left side of case front
ED2-72/PR; ED2-96/PR	603mm self-service opening on right side of case front

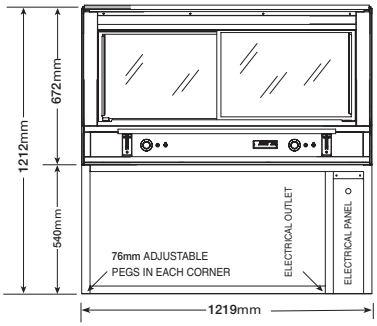
ED2-72

TECHNICAL DATA

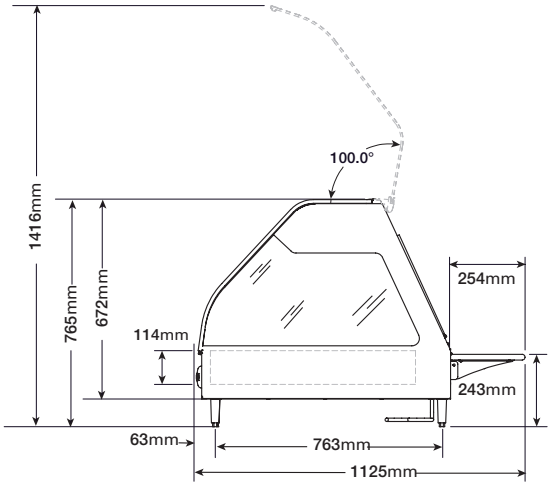
ED2-48 & ED2SYS-48:

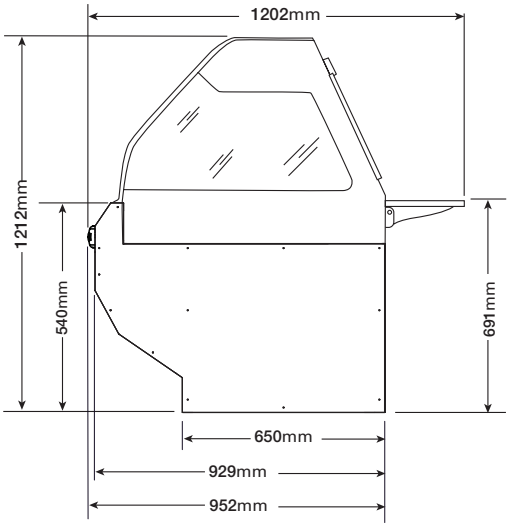
Electrical:	230 V; 1PH; 50/60 Hz; 2.9 kW
Exterior Dimensions:	**Counter top** H 765mm x W 1219mm x D 1125mm **With base** H 1212mm x W 1219mm x D 1202mm
Thermostat Regulation:	1-10, two separate heating zones
Product Capacity:	3 x GN 1/1 x 100mm and 3 x GN 1/3 x 100mm
Weight:	ED2-48: 135kg net; 169kg ship ED2SYS-48: 204kg net; 227kg ship

AR-7EVH OVER AR-7H AND ED2SYS-96



HEATED DISPLAY CASES





TECHNICAL DATA

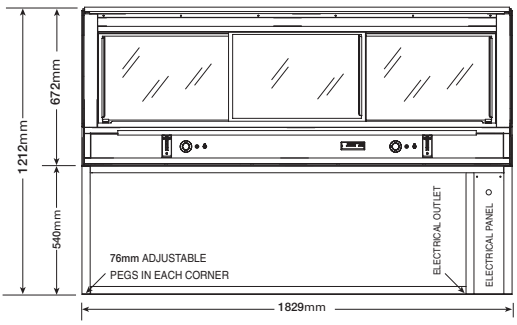
ED2-72 & ED2SYS-72:

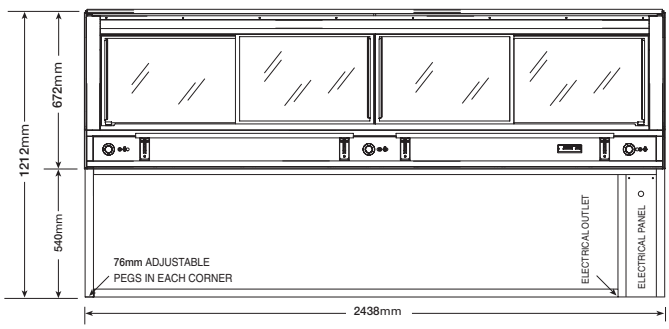
Electrical:	230 V; 1PH; 50/60 Hz; 4.2 kW or 380-415 V; 3PH; 50/60 Hz; 4.4 kW
Exterior Dimensions:	**Counter top** H 765mm x W 1829mm x D 1125mm **With base** H 1212mm x W 1829mm x D 1202mm
Thermostat Regulation:	1-10, two separate heating zones
Product Capacity:	5 x GN 1/1 x 100mm and 5 x GN 1/3 x 100mm
Weight:	ED2-72: 190kg net; 210kg ship ED2SYS-72: 282kg net; 317kg ship

TECHNICAL DATA

ED2-96 & ED2SYS-96:

Electrical:	230 V; 1PH; 50/60 Hz; 4.2 kW or 380-415 V; 3PH; 50/60 Hz; 4.4 kW
Exterior Dimensions:	**Counter top** H 765mm x W 2438mm x D 1125mm **With base** H 1212mm x W 2438mm x D 1202mm
Thermostat Regulation:	1-10, two separate heating zones
Product Capacity:	7 x GN 1/1 x 100mm and 7 x GN 1/3 x 100mm
Weight:	ED2-72: 239kg net; 265kg ship ED2SYS-72: 325kg net; 361kg ship



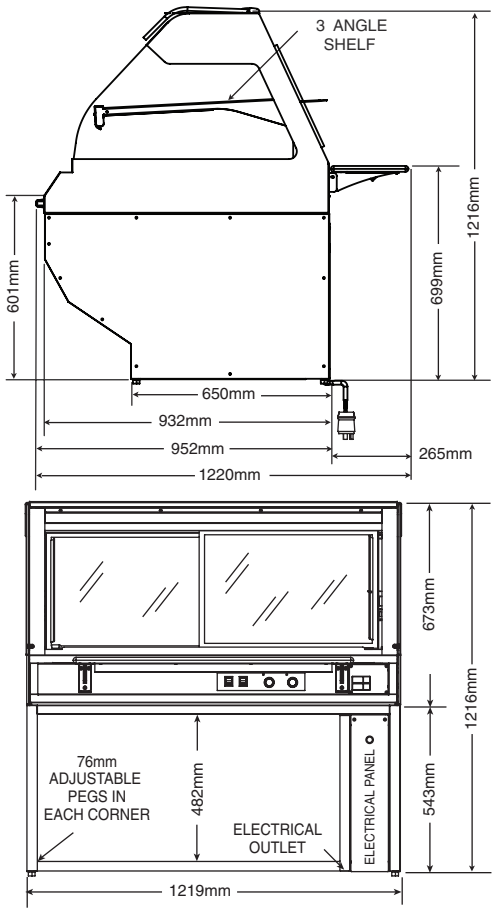


MULTI-SHELF DISPLAY CASE

ED2SYS-48/2S
ED2SYS-72/2S
ED2SYS-96/2S

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Displays hot food without condensation on glass.
- Standard black painted end panel frames.
- Large capacity with multi-shelf display and self-service design handle high volume sales.
- Designed for pre-packaged products.

ED2SYS-48/2S



ED2SYS-48/2S

TECHNICAL DATA

ED2SYS-48/2S:

Electrical:	240 V; 1PH; 50/60 Hz; 2.8 kW
Top Shelf:	W 1085mm x D 475mm
Bottom Shelf:	W 1033mm x D 730mm
Exterior Dimensions:	H 1216mm x W 1219mm x D 1220mm
Product Capacity:	Top Shelf - 12 chicken boats Bottom Shelf - 15 chicken boats
Weight:	188kg net; 225kg ship

ED2SYS-72/2S:

Electrical:	240 V; 1PH; 50/60 Hz; 4.5 kW
Top Shelf:	W 1811mm x D 475mm
Bottom Shelf:	W 1642mm x D 730mm
Exterior Dimensions:	H 1216mm x W 1829mm x D 1220mm
Product Capacity:	Top Shelf - 18 chicken boats Bottom Shelf - 21 chicken boats
Weight:	259kg net; 295kg ship

ED2SYS-96/2S:

Electrical:	240 V; 1PH; 50/60 Hz; 5.2 kW
Top Shelf:	W 2377mm x D 475mm
Bottom Shelf:	W 2254mm x D 730mm
Exterior Dimensions:	H 1216mm x W 2438mm x D 1220mm
Product Capacity:	Top Shelf - 24 chicken boats Bottom Shelf - 30 chicken boats
Weight:	308kg net; 345kg ship

OPEN FRONT MERCHANDISER

HSM-38/3S THREE SHELVES

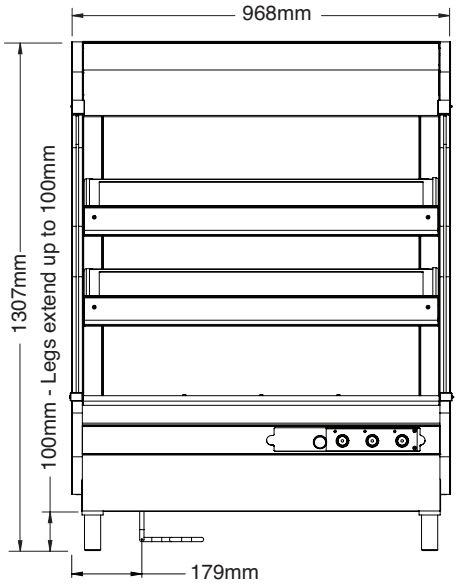
- Offers grab and go, self-service convenience.
- Each independently controlled shelf provides a uniform radiant heat source with adjustable temperature settings.
- Glass side panels offer greater product visibility from both sides of each illuminated shelf.
- Angled shelves designed to offer maximum product capacity and visibility.
- Height of each level is approximately 200mm.

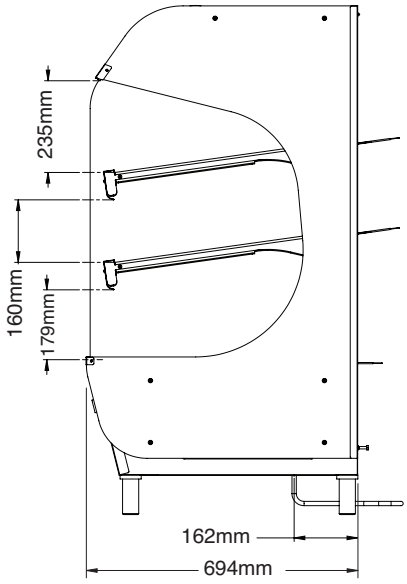
OPTIONS & ACCESSORIES:

- Base stand
- Pass-through design

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.7 kW
Exterior Dimensions:	H 1307mm x W 968 mm x D 694mm
Product Capacity:	3 shelves (8 chicken boats on each shelf)
(W x D)	top two shelves (835mm x 508mm)
(W x D)	bottom shelf (848mm x 584mm)
Weight:	152kg net; 270kg ship





OPEN FRONT MERCHANDISER

HSM-48/5S FIVE SHELVES

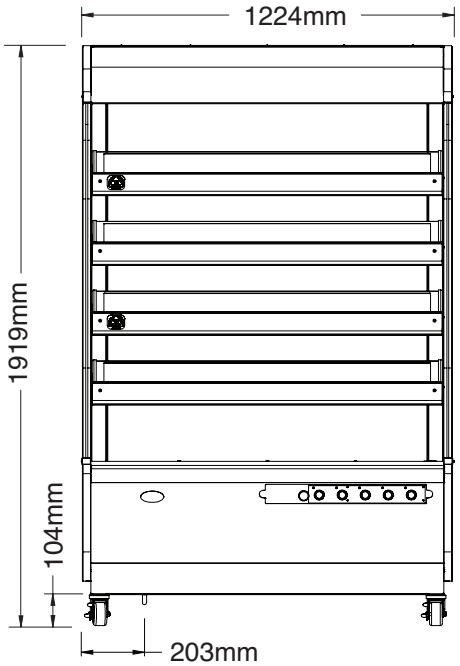
- Offers grab and go, self-service convenience.
- Each independently controlled shelf provides a uniform radiant heat source with adjustable temperature settings.
- Glass side panels offer greater product visibility from both sides of each illuminated shelf.
- Angled shelves designed to offer maximum product capacity and visibility.
- Height of each level is approximately 200mm.

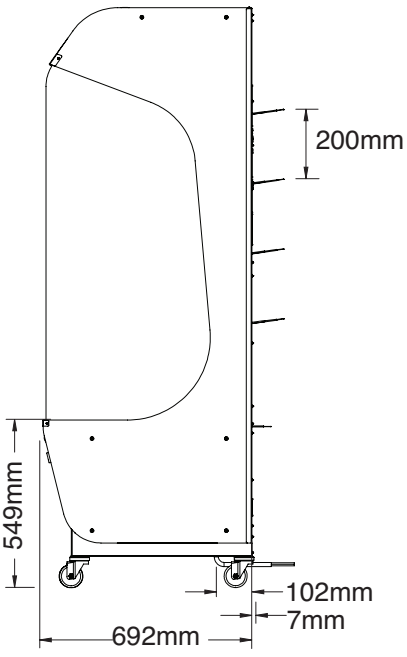
OPTIONS & ACCESSORIES:

- Pass-through design

TECHNICAL DATA

Electrical:	380-415 V; 3PH; 50 Hz; 5.7 kW
Exterior Dimensions:	H 1919mm x W 1226mm x D 692mm
Product Capacity:	5 shelves (10 chicken boats on each shelf)
(W x D)	top four shelves (1156mm x 508mm)
(W x D)	bottom shelf (1168mm x 584mm)
Weight:	245kg net; 345kg ship





HOT FOOD TABLE
HFT2-300

- Freestanding, self-service merchandiser designed to hold and display hot food fresh and moist for hours — without adding water.
- Lighted display maximizes visual merchandising — promotes impulse sales.
- Heat source radiates from the base and the upper canopy with adjustable temperature settings.
- Concealed power and temperature switches are easily accessible to the operator.
- Angled canopy on two sides adds to the clean streamlined look.
- Stainless steel construction.
- Also available in 4 x GN 1/1 and 5 x GN 1/1 sizes.

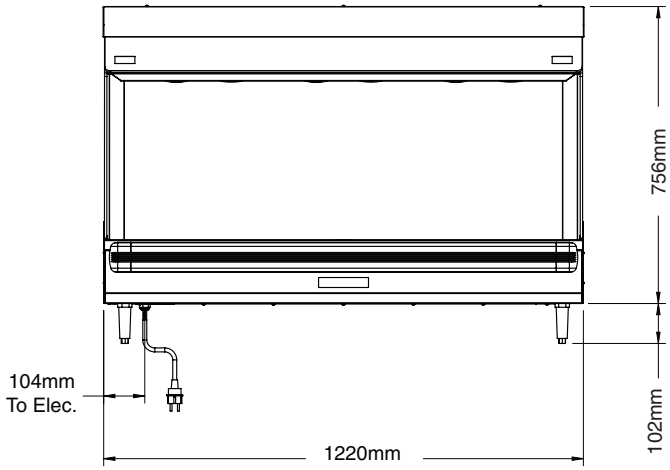
OPTIONS & ACCESSORIES:

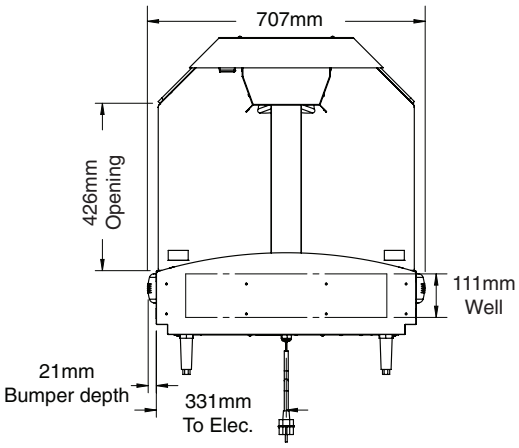
- Choice of color finish
- Base with closed door

HFT2-300

TECHNICAL DATA

Electrical:	230 V; 1PH; 50 Hz; 3.0 kW
Exterior Dimensions:	H 858mm x W 1220mm x D 707mm
Hot Well Dimensions:	H 111mm x W 964mm x D 513mm
Product Capacity:	3 x GN 1/1 x 100mm





HOT CARVING SHELF
CS-100 & CS-200

- Keep roasts and other items for carving at peak serving temperature and freshness for the full length of an event.
- Uniform heat source radiates heat directly from the carving shelf surface.
- Fixed lamp assembly provides additional heat to the product surface for greater ambient surface temperature control.
- Sanitary cutting board with gravy lane is completely removable.
- Stainless steel construction.

CS-200/S

CS-100

CS-100 & CS-100/S

» Carving shelf with one stainless steel lamp with (CS-100/S) or without (CS-100) a sneeze guard.

» Designed to fit on top of 500-S holding cabinet and 500-TH/III Cook & Hold oven.

CS-200 & CS-200/S

» Carving shelf with two stainless steel lamps with (CS-200/S) or without (CS-200) a sneeze guard.

» Designed to fit on top of a 750-S Holding Cabinet, a 750-TH/III Cook & Hold oven or a 767-SK/III Smoker Oven.

OPTIONS & ACCESSORIES:

- Cutting board
- Carving holders
- 250 Watt infrared heat lamps

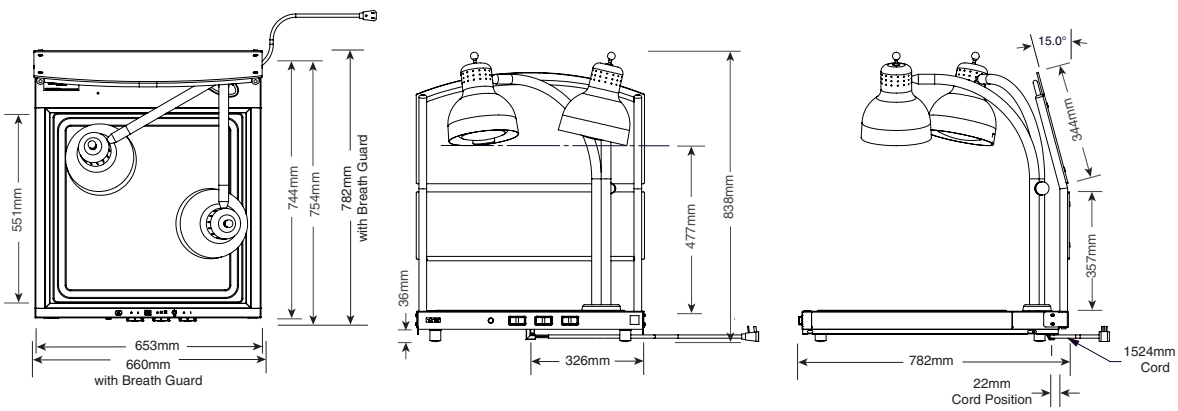
TECHNICAL DATA

CS-100 & CS-100/S:

Electrical:	230 V; 1PH; 50/60 Hz; 0.5 kW; with cord & plug
Exterior Dimensions:	H 787mm x W 466mm x D 648mm
Product Capacity:	16kg maximum
Weight:	CONTACT FACTORY net; 59kg ship

CS-200 & CS-200/S:

Electrical:	230 V; 1PH; 50/60 Hz; 0.75 kW; with cord & plug
Exterior Dimensions:	H 783mm x W 660mm x D 782mm
Product Capacity:	32kg maximum
Weight:	27kg net; 62kg ship



DROP-IN FOOD WELLS

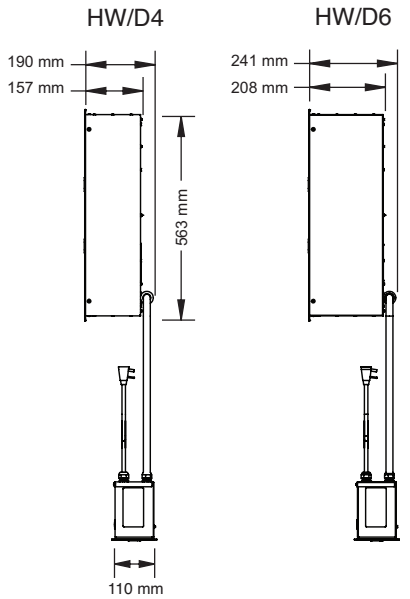
HOT WELL
200-HW/D4; 200-HW/D6

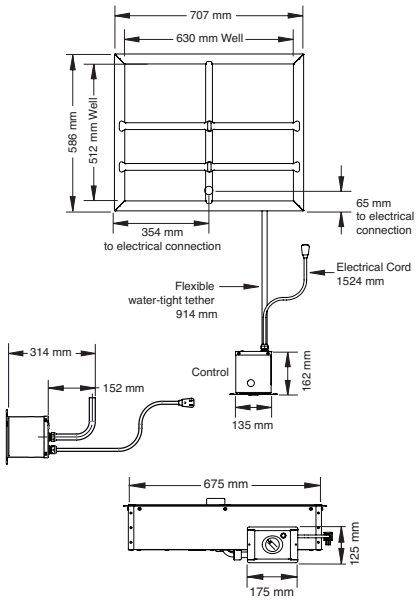
- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Use with an existing counter, overhead lighting, and sneeze guard system, or drop into a prep table for hot food plating convenience.
- Easy drop-in installation.
- Accepts GN 1/1 pans.
- Manual control: 0°-93°C.

500-HW AT SENDIK'S FOOD MARKET, GREENFIELD, WI, USA

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 1.2 kW; with cord & plug
Exterior Dimensions:	D4: H 190mm x W 707mm x D 586mm D6: H 241mm x W 707mm x D 586mm
Product Capacity:	D4: 2 x GN 1/1 x 100mm D6: 2 x GN 1/1 x 150mm
Weight:	D4: 34kg net; 45kg ship D6: 36kg net; 50kg ship



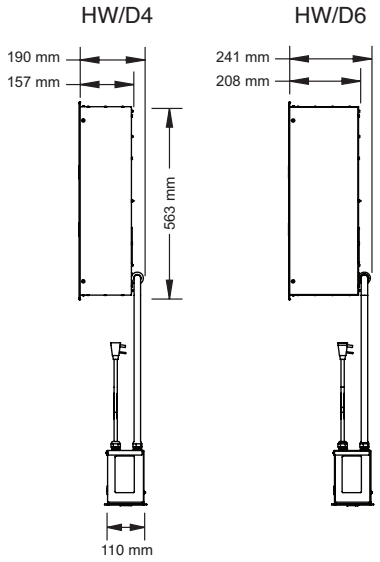


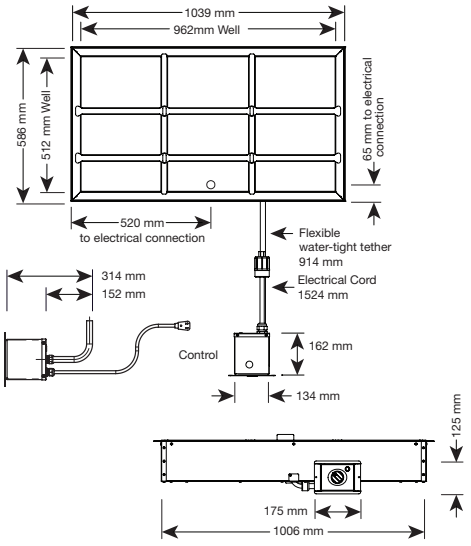
HOT WELL
300-HW/D4; 300-HW/D6

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Use with an existing counter, overhead lighting, and sneeze guard system, or drop into a prep table for hot food plating convenience.
- Easy drop-in installation.
- Accepts GN 1/1 pans.
- Manual control: 0°-93°C.

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.4 kW; with cord & plug
Exterior Dimensions:	D4: H 190mm x W 1039mm x D 586mm D6: H 241mm x W 1039mm x D 586mm
Product Capacity:	D4: 3 x GN 1/1 x 100mm D6: 3 x GN 1/1 x 150mm
Weight:	D4: 42kg net; 57kg ship D6: 44kg net; 57kg ship



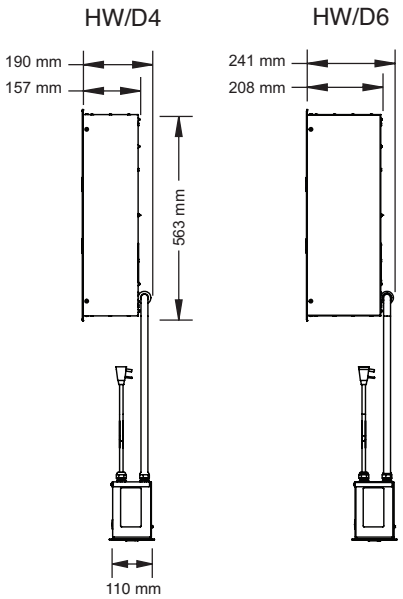


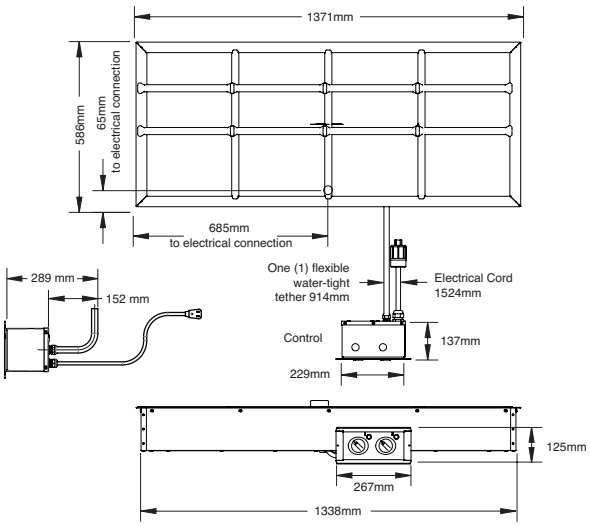
HOT WELL
400-HW/D4; 400-HW/D6

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Use with an existing counter, overhead lighting, and sneeze guard system, or drop into a prep table for hot food plating convenience.
- Easy drop-in installation.
- Accepts GN 1/1 pans.
- Manual control: 0°-93°C.

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.2 kW; with cord & plug
Exterior Dimensions:	D4: H 190mm x W 1371mm x D 586mm D6: H 241mm x W 1371mm x D 586mm
Product Capacity:	D4: 4 x GN 1/1 x 100mm D6: 4 x GN 1/1 x 150mm
Weight:	D4: 50kg net; 70kg ship D6: 52kg net; 70kg ship



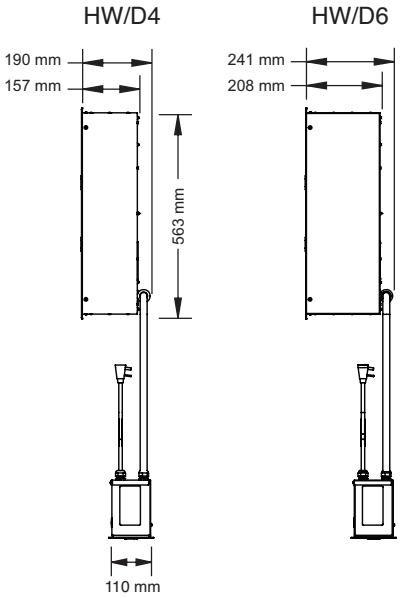


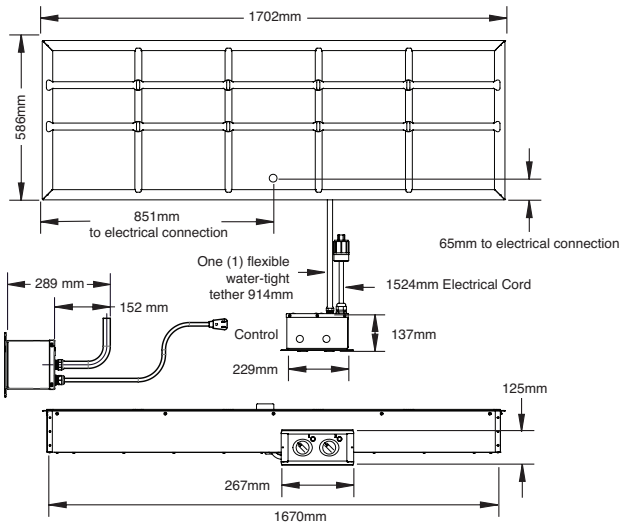
HOT WELL
500-HW/D4; 500-HW/D6

- Halo Heat®... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.
- Use with an existing counter, overhead lighting, and sneeze guard system, or drop into a prep table for hot food plating convenience.
- Easy drop-in installation.
- Accepts GN 1/1 pans.
- Manual control: 0°-93°C.

TECHNICAL DATA

Electrical:	230 V; 1PH; 50/60 Hz; 2.6 kW; with cord & plug
Exterior Dimensions:	D4: H 190mm x W 1702mm x D 586mm D6: H 241mm x W 1702mm x D 586mm
Product Capacity:	D4: 5 x GN 1/1 x 100mm D6: 5 x GN 1/1 x 150mm
Weight:	D4: 52kg net; 79kg ship D6: 64kg net; 79kg ship





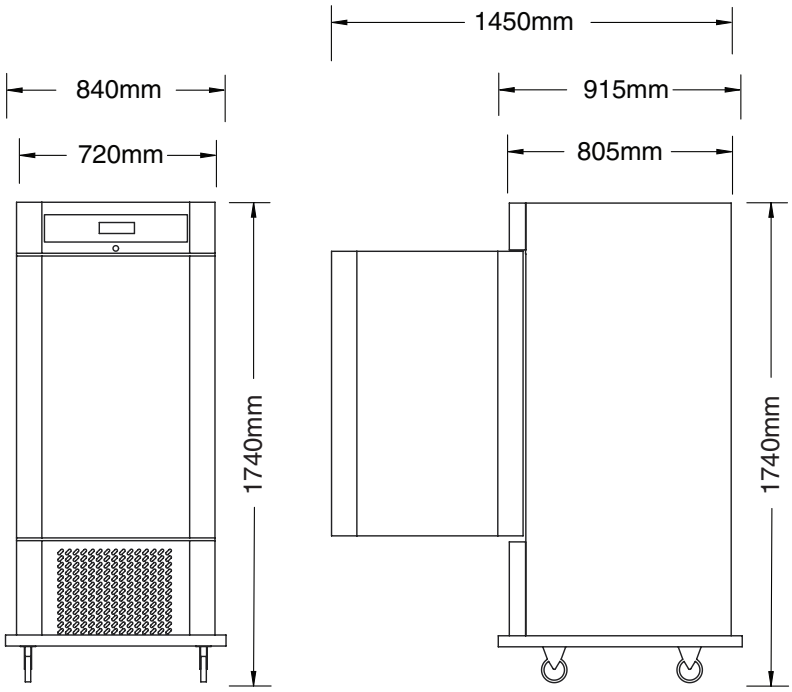
MOBILE REFRIGERATED CART

1000-MR2-1

- The Alto-Shaam Mobile Refrigerated Cart is not just a refrigerator on wheels, but a well designed and efficient system for storing and transferring refrigerated food products.
- Condensate from the cooling coil is diverted to a condensate evaporator; therefore, it is unnecessary to have an alternate means of water disposal.
- Waste heat from the condensing unit efficiently evaporates (or vaporizes) condensate water from the evaporator and saves energy and eliminates potential service problems.
- Full perimeter bumper, flush transport handles, heavy duty casters along with the cart's reduced height provide easy mobility.
- A helicoil power cable keeps the power cord out of the way during transportation.
- Stainless steel surfaces resist corrosion.
- Easy to clean interior and base.
- Full access front gives the operator 1300mm of clear, unobstructed storage.
- All mechanical equipment is easily accessible for ease in servicing.
- Non-tilt pan slides.

TECHNICAL DATA

Electrical:	220 V; 1PH; 50/60 Hz; 0.43 kW
Exterior Dimensions:	H 1740mm x W 840mm x D 915mm
Interior Dimensions:	H 960mm x W 595mm x D 670mm
Weight:	130kg net; 155kg ship



Alto-Shaam

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ALTO-SHAAM®

DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

550EU (02/14)